GB/UK

Bartscher

Installation, use and maintenance manual

COMBINED, CONVECTION AND STEAM

(H) (T)

Steam box

EFFICIENT COMBI-OVENS

ver. 04/2013

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Dear Customer,
We thank you for having purchased our product.
This oven is part of a line of appliances specifically designed for baking and patisserie, made of gas and electric ovens with different capacities. The pleasant and modern design of these ovens encloses ease of use, ergonomics and cooking control.

The oven has a 12 months warranty against any manufacturing faults, starting from the date on the sales invoice. The warranty covers the normal functioning of the oven and does not include the consumption materials (lights, gaskets, etc.) and faults caused by incorrect installation, wear, maintenance, repair, decalcification and cleaning, tampering and improper use.

1. Installation

1.1. General and safety warnings

- Carefully read this manual before installing and commissioning the oven, in that the text gives important indications regarding the safe installation, operating and maintenance of the equipment.
- Keep this manual in a safe and easily accessible place for further consultation by the operators.
- In case of transferring the oven, always attach the manual; if necessary, a new copy must be requested from the authorised dealer or directly from the manufacturing company.
- Once unpacked, ensure the oven is intact and does not show signs of damage due to transport. A damaged appliance must never be installed and commissioned; if in doubt, immediately contact the after-sales technical assistance or your own dealer.
- Installation, extraordinary maintenance and repair operations on the equipment must only be carried out by professionally qualified staff and by following the manufacturer instructions.
- The appliance has been designed to cook food in closed premises and must only be used for this purpose: any other different use must, therefore, be avoided as considered improper and dangerous.
- The oven must only be used by staff adequately trained for its use. To avoid the risk of accidents or damages to the appliance, it is also fundamental that staff regularly receive precise instructions regarding safety.
- The oven must not be used by persons with reduced physical, sensorial or mental capacities or by persons without experience and knowledge, unless supervised or educated regarding the operating of the appliance by a person responsible for their safety.
- The appliance must be positioned in an area with adequate ventilation to prevent an excessive accumulation of harmful substances in the air of the room where it is installed.
- Children must be supervised to assure they do not play with the appliance or use it.
- Pay attention to the hot parts of the external surfaces of the equipment during functioning that, in working conditions, may exceed 60°C.
- In case of fault or bad functioning, the equipment must be deactivated; in case of repair, contact only an after-sales technical assistance centre authorised by the manufacturer and request original spare parts.
- Do not position other heat sources like, for example, fryers or hotplates, near the oven.
- Do not deposit or use flammable substances near the equipment.
- In case of prolonged disuse of the appliance, both the water and electric energy supply must be shut-off.
- Before commissioning the equipment, ensure to have removed all packaging, being careful to dispose of it in compliance with the Standard in force.
- Every amendment to oven installation that should result necessary, must be approved and carried out by authorised technical staff.
- The device is intended for professional use only by qualified personnel.
- When the cooking cavity is hot pay attention to the door opening. **BURN HAZARD!!**
- Amendments to the oven wiring are not admitted.
- The non-compliance with the above warnings can jeopardise the safety of the equipment and yours.

1. Installation

1.1. General and safety warnings

The gas oven versions are compliant with essential requisites of Gas Directive 2009/142/EEC and are, therefore, provided with CE review certification issued by a Notified body. They satisfy the prescriptions of the following gas Standards:

- EN 203 + subsequent updates;
- EN 437 + subsequent updates.

For installation the safety prescriptions contained in the following must be complied with:

- Standards UNI CIG n. 7222-7723-8723 + subsequent amendments.

The equipment is compliant with the essential requisites of Low Voltage Directive 73/23/EEC and 2006/95/EEC. It satisfies the prescriptions of the following electrical Standards:

- EN 60335-1 + subsequent updates;
- EN 60335-2-42 + subsequent updates;
- EN 55104 / EN 55014 + subsequent updates;
- EN 61000 + subsequent updates.

The equipment is compliant with the essential requisites of Electro-magnetic Compatibility Directive.

1.2. Positioning

The appliances have been designed for installation in closed premises, they cannot be used in the open air and cannot be exposed to rain.

The place of installation of the oven must have a solid, flat and horizontal surface able to safely support both the mass weight of the appliance/support and that of maximum load capacity.

The appliance must be positioned in an area with adequate ventilation to prevent an excessive accumulation of harmful substances in the air of the room where it is installed.

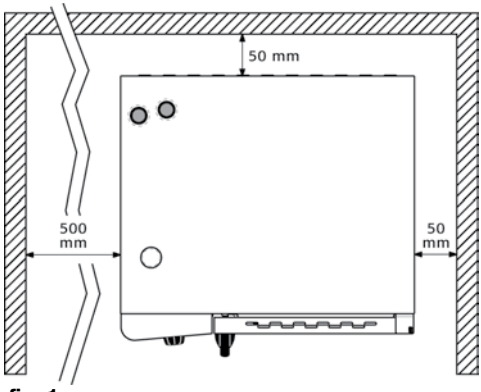


fig. 1

The oven must only be installed on a stable support.

The appliance must be removed from its packaging, its integrity checked and arranged in the place of use, being careful not to position it above or against walls, sides, partition walls, kitchen cabinets or covers in flammable material.

We recommend scrupulously complying with the fireproof Standard in force.

There must be a **minimum distance of 50 mm** on all sides between the oven and the walls or other equipment. We recommend **leaving 500 mm** of space between the left side of the oven and the corresponding room wall (**fig. 1**), for easy oven installation and its subsequent maintenance.

1. Installation

1.2. Positioning

fig. 2

All materials used for packaging are compatible with the environment; they must be safely kept and disposed of according to the Standard in force.

The oven must be levelled: to regulate the height of the adjustable feet act, using as reference a spirit level, as shown in **fig. 2**.

Significant unevenness or inclinations can negatively influence the functioning of the oven.

Slowly remove all protective film from the appliance external panels, being careful not to leave traces of adhesive.

Check that the heat disposal or inlet slots and openings are not obstructed.

1.3. Adjustment of the hinges and closing pin of the door

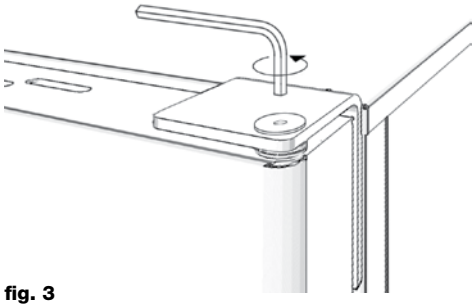


fig. 3

Once the oven has been correctly positioned in its designated place for installation, check the closing and seal of the gaskets on the oven compartment door.

The door hinges must be adjusted to assure maximum seal of the oven door during its functioning. It is possible to adjust both the upper and lower hinges.

If required, to adjust the door seal, loosen the bolt (**fig. 3**) and move the door in wanted position. Once adjusted, fasten the bolt again.

The depth of the door's closing pin can be adjusted to eliminate any steam emissions during cooking.

Tightening° the pin increases door pressure against the gasket, and unscrewing the pin decreases it.

Once adjusted, fasten the bolt again ensuring to have positioned the lock closing anchoring downwards.

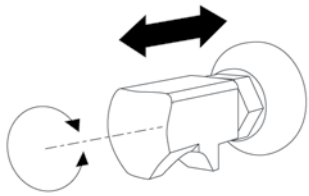


fig. 4

1.4. Water connection

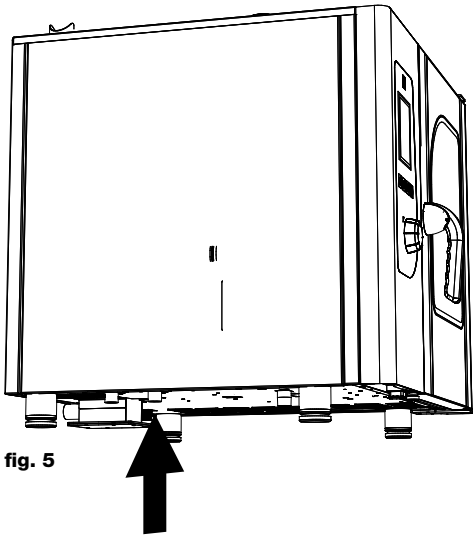


fig. 5

The water pressure must be max. (250 KPa) 2.5 bar. Should the water pressure from the mains be higher than such value, install a pressure reducer upstream of the oven.

The minimum water temperature for the correct functioning of the oven must be higher than 0.5 bar.

The oven has a softened water inlet (**fig. 5**). Always install a water softener to bring the hardness of the water at appliance inlet within the values of between 8° and 10° F.

Before connecting, let sufficient amount of water flow to clean the duct from any iron residues.

Connect the "Water" duct to the specific cold water mains, and interpose a shut-off cock and filter.

Ensure the shut-off cock is located in a place and in a manner to be easily activated at any moment by the operator.

Attention: in case of water drain pipe fault, it must be replaced with a new one and the old and faulty one must never be re-used.

1.5. Drain connection

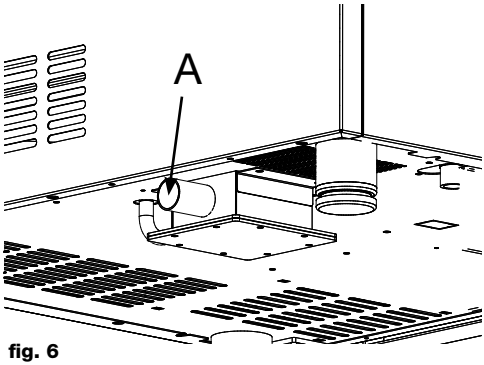


fig. 6

The oven is equipped with a water draining device; such device is located at the bottom in the rear part of the appliance and has a tube with a 28 mm diameter.

Connect the tube that protrudes from the draining device (**fig. 6**, **ref. A**). The draining device is a siphon; we recommend connecting the tube on an open funnel.

Check that the internal siphon is full of water and, if not, fill it by introducing H_2O through the drain in the cooking compartment.

1.6. Electric connection

MOD	SBHE061	NR	000000/01/08	
POWER SUPPLY		3N 400V AC 50 HZ		
OVEN POWER kW	10,0	BOILER POWER kW		1,0
TOT. POWER kW	11,4	CE		IP

fig. 7

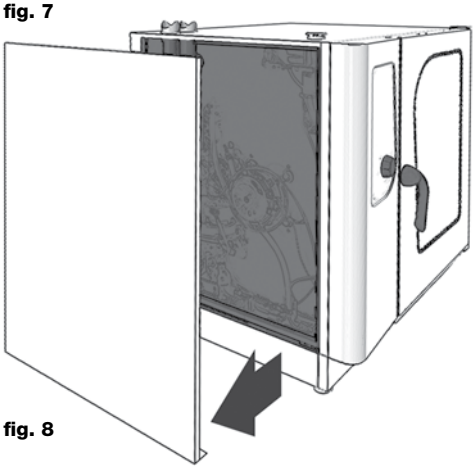


fig. 8

The electric system, as prescribed and specified by the Standard in force, must be equipped with an efficient ground. It is possible to guarantee the electric safety of the appliance only in the presence of Standard electric system.

Before carrying out the electric connection, the voltage and frequency values of the mains must be checked to verify they are compliant with the appliance requirements indicated on the technical plate (**fig. 7**).

For direct connection to the mains it is necessary to interpose a device between the equipment and the same mains, dimensioned depending on the load, that ensures its disconnection and which contacts have an opening distance enabling the full disconnection in the conditions of over-voltage category III, in compliance with the installation regulations; this device also must be located in a place and in a manner to be easily accessible at any moment by the operator.

Bring the main switch, to which the power supply cable plug will be collected, in position 0 (zero). Have professionally qualified staff check that the plug cables' section is adequate to the power absorbed by the appliance.

Loosen the screws fixing the left side of the oven and extract it (**fig. 8**).

The flexible cable must be made of polychloroprene or synthetic elastomer under equivalent oil-resistant sheath. Use a cable with adequate section to the load corresponding to every appliance, as shown in the table (**tab. 1**).

Models	SBHE061	SBTE061	SBHE101	SBTE101	SBHE102	SBTE102	SBHE201	SBTE201	SBHE202	SBTE202
Voltage	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V	3N 400V
Frequency (Hz)	50	50	50	50	50	50	50	50	50	50
Absorbed power (kW)	11.4	10.4	16.7	15.7	28.3	25.8	33.3	30.8	54.1	51.6
Cable section power supply (mm^2)	5 x 2.5	5 x 2.5	5 x 4	5 x 4	5 x 6	5 x 6	5 x 10	5 x 10	5 x 10	5 x 10
Models	SBHG061	SBTG061	SBHG101	SBTG101	SBHG102	SBTG102	SBHG201	SBTG201	SBHG202	SBTG202
Voltage	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V
Frequency (Hz)	50	50	50	50	50	50	50	50	50	50
Absorbed power (kW)	12+1.4	12+0.4	19+1.7	19+0.7	28+3.3	28+0.8	38+3.3	38+0.8	56+4.1	56+1.6
Cable section power supply (mm^2)	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5

tab. 1

1.6. Electric connection

Electric ovens	Gas ovens
L1 L2 L3 N ⏚	L N ⏚ Between phase and ⏚ **there must be** a potential difference of 230 V.

table 2

fig. 9

For the electric connection, refer to the electric layouts in the appendix to this manual.

Place the power supply cable inside the cable gland hole in the lower part, on the left of the oven.

Connect the cable to the terminal board following the indications in **tab. 2**.

Lock the cable with the cable gland.

The power supply voltage with machine functioning, must not be different from the nominal voltage value of ±10%.

The equipment must be included in an equipotential system which efficiency must be checked according to that reported in the Standard in force. For the connection there is a clamp, located on the frame and marked with the symbol of **fig. 9**, to which a cable with minimum section of 10 mm^2 must be connected.

For gas ovens, complete gas connection to the appliance before assembling the oven side again; for electric ovens assemble the oven side.

1.7. Gas connection (only for gas ovens)

			CAT		G30	G31	G20	G25	COUNTRY
			II_{2H3+}	P mbar	28-30	37	20	/	IT-ES-IE-PT GB-GR-CH
CE			$II_{2H3B/P}$	P mbar	30	30	20	/	LT-DK-FI-EE-NO LV-CZ-SK-SI-SE
TYPE	A_1	B_{11}	II_{2E+3+}	P mbar	28-30	37	20	25	FR-BE
MOD			$II_{2H3B/P}$	P mbar	50	50	20	/	AT-CH
NR			$II_{2ELL3B/P}$	P mbar	50	50	20	20	DE
			$II_{2L3B/P}$	P mbar	30	30	/	25	NL
Σ Qn		kW	II_{2E3+}	P mbar	28-30	37	20	/	LU
G30	G20	G25	$I_{3B/P}$	P mbar	30	30	/	/	MT-IS-HU-CY
			I_{3+}	P mbar	28-30	37	/	/	CY
kg/h	m^3/h	m^3/h	I_{2E}	P mbar	/	/	20	/	PL
PREDISPOSTO A GAS – PREVU AU GAZ PRESET FOR GAS – EINGESTELLT AUF GAS PREDISPUESTO A GAS – PREDISPOSTO A GÁS					A				mbar
			kW	IP	EN 203-1				

fig. 10

Nota bene

The oven is originally calibrated for functioning with the gas type specified during ordering.

The type of gas for which the oven is adjusted is reported on the technical place on the appliance (**fig. 10**, **ref. A**).

During testing, ascertain the factory calibrations carried out on the burners are appropriate for the specific installation type, by means of analysis of the gases produced by combustion (CO_2 and CO) and check of the thermal capacity.

Specifically, with oven functioning at full capacity, the values of the undiluted CO present during draining, must be within 1000 ppm. If the presence of undiluted CO over such limit is detected, the adjustment of the burners must be checked by a technician authorised by the manufacturer, who will make all due amendments to the devices governing combustion and to the relative parameters.

The detected data must be recorded and become integrating part of the technical documentation of that appliance.

Installation prescriptions

The oven installation and commissioning operations must be carried out only by qualified staff according to regulations and Standards in force.

The gas systems, the electric connections and the installation premises of the appliances must be compliant with regulations and Standards in force.

Bear in mind that the air necessary for combustion of the burners is of 2 m^3/h per kW of installed power.

In activities open to the public, the Standards for the safety prevention of accidents and fire and panic must be complied with.

The connection to the gas supply fitting can be carried out using flexible metal piping, interposing an approved shut-off cock in an easily accessible point.

Ensure that the flexible metal connection tube to the gas inlet fitting does not touch overheated parts of the oven and that it is not submitted to torsion or extension stresses.

Use securing clips compliant with installation Standards.

Checks to be carried out before installation

On the technical plate located on the left side of the oven (**fig. 10**, **ref. A**) check that the appliance has been tested for the type of gas available with the user.

Check the data on the technical plate (**fig. 10**) that the pressure reducer capacity is sufficient for powering the equipment.

Avoid interposing section reductions between the reducer and the appliance.

We recommend mounting a gas filter upstream of the pressure regulator to guarantee optimal oven functioning.

1.7. Gas connection (only for gas ovens)

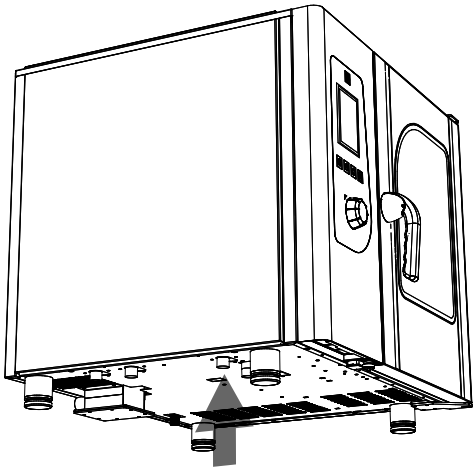


fig. 11

Connect the oven to the gas supply system by means of special G 3/4" tube with internal section of not less than 20 mm of diameter (**fig. 11**).

Envision cocks or gates having an internal diameter of not less than the above-said fitting tube.

After gas connection, check there are no leaks on the joints and fittings. For this purpose, use soapy water or a specific foamy product to detect leaks.

It is opportune for the routine maintenance of the gas ovens to be carried out yearly, in compliance with specific Standards, by an authorised technician; during which the fuel gas will be analysed and the thermal power checked.

1.8. Fumes exhaust

In compliance with installation Standards, the ovens must be started in premises suitable for evacuation of the combustion products.

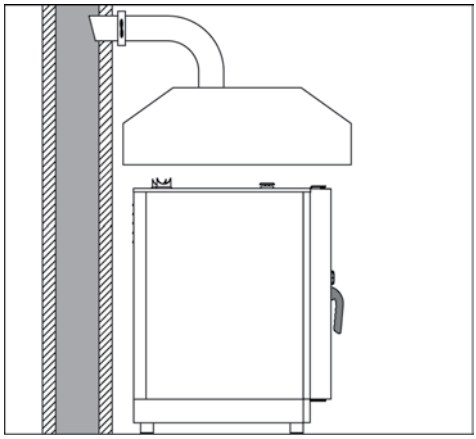


fig. 12

The oven dicharge can be connected by means of a forced evacuation system, like a hood equipped with mechanical extractor fan. In this case, the gas supply to the appliance must be directly controlled by such system and must interrupt should capacity drop below the prescribed values. When the appliance is installed underneath the extractor hood, check that the following indications are complied with:

a) the extracted volume must be above that of the generated fuel gas (see Standard in force);

b) the material with which the hood filter is made must resist the fuel gas temperature that, at conveyor outlet, can reach 300°C;

c) the end of the evacuation duct of the appliance must be positioned inside the projection of the hood base perimeter;

d) the re-admission of the gas to the appliance must only be possible manually (**fig. 12**).

1.9. Operating values of gas ovens (only for gas ovens)

Rated thermal capacity

Model	SBHG061	SBTG061	SBHG101	SBTG101	SBHG102	SBTG102	SBHG201	SBTG201	SBHG202	SBTG202
Voltage	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V	1N 230V
Frequency (Hz)	50	50	50	50	50	50	50	50	50	50
Absorbed power (kW)	1.4	0.4	1.7	0.7	3.3	0.8	3.3	0.8	4.1	1.6
Rated thermal capac. (kW)	12	12	19	19	27	27	36	36	54	54
Cable section power supply (mm^2)	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5	3 x 1.5

Gas consumption

	SBxG061	SBxG101	SBxG102	SBxG201	SBxG202
G30 kg/h	0,94	1,49	2,13	2,84	4,26
G20 m^3/h	1,26	2,01	2,86	3,81	5,71
G25 m^3/h	1,47	2,33	3,32	4,43	6,65

Gas pressure

COUNTRY	CAT		G30	G31	G20	G25	G27	G2.350	G25.1
IT - ES - IE PT - GB - CH	II2H3+	P mbar	28-30	37	20	//	//	//	//
DK - FI - EE - NO LV - CZ - SI - SE	II2H3B/P	P mbar	30	30	20	//	//	//	//
FR - BE	II2E+3+	P mbar	28-30	37	20	25	//	//	//
GR	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
CY	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
LT	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
AT	II2H3B/P	P mbar	50	50	20	//	//	//	//
CH	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
MT - IS	I3B/P	P mbar	30	30		//	//	//	//
DE	II2ELL3B/P	P mbar	50	50	20	20	//	//	//
NL	II2L3B/P	P mbar	30	30	//	25	//	//	//

Gas pressure

COUNTRY	CAT		G30	G31	G20	G25	G27	G2.350	G25.1
RO	II2H3B/P	P mbar	30	30	20	//	//	//	//
	II2E3B/P		30	30	20	//	//	//	//
	II2L3B/P		30	30	//	20	//	//	//
SK	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		30	30	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
TR	II2H3+	P mbar	28-30	37	20	//	//	//	//
	II2H3B/P		50	50	20	//	//	//	//
PL	II2ELwLs3B/P	P mbar	37	37	20	//	20	13	//
LU	I2E	P mbar			20	//	//	//	//
HU	II2HS3B/P	P mbar	30	30	25	//	//	//	25

1.10. Oven start-up and testing

Before commissioning the oven, scrupulously carry out the necessary checks to ensure the compliance of the systems and installation of the appliance with the legal Standards and technical and safety indications in this manual.

The following points must also be satisfied:

- The ambient temperature of the place of installation of the oven must be higher than +4° C.
- The cooking compartment must be empty.
- All packaging must be fully removed, including the protective film applied on the oven walls.
- The air vents and louvers must be open and not obstructed.
- The eventually dismantled oven pieces must be, for installation purposes, re-mounted.
- The main electric switch must be closed and the water and gas shut-off cocks upstream of the appliance must be open.

Testing

The oven test is carried out by completing a sample cooking cycle enabling to check the correct functioning of the appliance and the absence of anomalies or problems.

Turn on the oven using the key of main switch **T8** (see control panel description in appendix).

Set a cooking cycle with temperature at 150°C, time at 10 min. and humidity at 5%.

Press key **T7** “Start/Stop”.

Scrupulously check the following list:

- The lights inside the cooking compartment switch-on by pressing the appropriate key and, after 45 seconds, unless switched off by pressing the key again, automatically switch-off.
- The oven stops if the door is opened and starts working again when the door is closed.
- The adjustment thermostat of the temperature inside the cooking compartment intervenes upon reaching of the set temperature and the heating element(s) is/are temporarily switched off; the intervention of the thermostat is indicated by the temporary switch-off of LED **L1** on the oven's control panel.
- The fan(s) motor performs automatic inversion of the rotary direction; inversion occurs every 2 minutes (time variable according to cooking time).
- In ovens with two fans in cooking compartment, the motors have the same rotary direction.
- Verify the leaking of water towards the fan of the humidity input tube in cooking compartment.
- Once the cooking cycle is completed, the oven emits a sound warning signal.

2. Use instructions

2.1. Preliminary information

The appliance has been designed to cook food in closed premises and must only be used for this purpose: any other different use must, therefore, be avoided as considered improper and dangerous.

Survey the equipment during functioning.

Before cooking, we recommend pre-heating the oven at a temperature of about +30°/+40°C higher than that required.

fig. 14

Once on, the oven may be in two states: “stand-by” and “start”. The active state is signalled by LED **L6 (fig. 14)**; if the LED is on, the appliance is powered and in “stand-by”, if the LED is off (and the display on) the appliance is in “start”.

The “touch-screen” display with which the oven is equipped enables an immediate and intuitive access to all functions. The parameters and settings of each individual operation can be set by choosing the function on the display, selecting the desired value using the rotating knob **M** (**fig. 14**), and confirming this value by pressing the button or the knob **M** again. Upon ignition, the display is in “**menu**” state (**fig. 14**).

The selectable options are “**Manual cooking**”, through which access is gained to direct setting of the cooking parameters, “**Recipes**”, to use a previously set cooking sequence (**see page 29**) and “**Service**” .

The control panel of the oven is equipped with single knob **M (fig. 14)** for the entering and amending of the appliance functioning parameters. Such knob can also be pressed to select a function or confirm a certain parameter. The knob acts on a digital encoder and, therefore, is in continuous rotation (no end run). The parameters adjusted by the encoder vary clockwise increasingly.

The oven is now ready for use in "stop" conditions and remains in stand-by for input by the user.

2.1. Preliminary information

fig. 15

Lighting of the cooking compartment

The lighting of the cooking compartment switches on by pressing key **L8** (**fig. 15**) and switches off in the same way; the switching on of the lights is timed and automatically ends after 45 seconds.

The opening of the oven door causes the temporary switching off of the lighting; upon closing of the door the lights switch-on again for the time remaining to reach the 45 seconds.

Start/Stop

Key **S** (**fig. 15**) can alternatively start a cooking cycle or end one already in progress.

In case of premature cooking cycle interruption, by using key **S** “Start/Stop”, no sound signal is given.

With the same key, it is possible to silence the alarms and cooking end warning.

Switch-off

The oven switches off by prolonged pressing of the main switch **L6** (**fig. 15**).

The gas and water shut-off cocks upstream of the appliance must be closed.

It can happen that, upon oven switch-off, ventilation of the technical compartment located behind the panel continues working to complete cooling.

2.2. Choice of cooking method

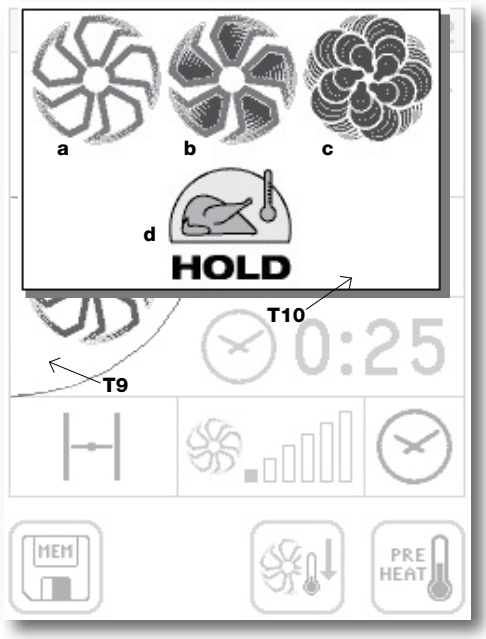


fig. 16

From initial **Menu** (**fig. 15**), if not already active, access is gained to **Manual** mode by pressing the relative key **T1** (**fig. 15**). Select the cooking mode by pressing the **T9** key (**fig. 16**); the display opens a selection window **T10** (**fig. 16**) with four cooking mode choices: **a** = convection, **b** = combined convection/steam, **c** = steam, **d** = holding (**fig. 16**). Select the wanted mode by pressing display **T10** (**fig. 16**). The set parameter can be confirmed by pressing knob **M** (**fig. 17**) of the encoder.

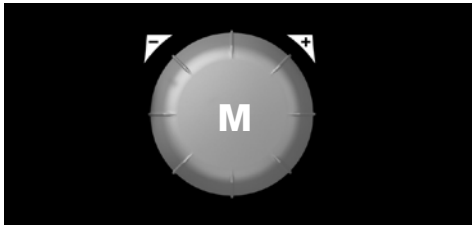


fig. 17

2.3. Setting of temperature

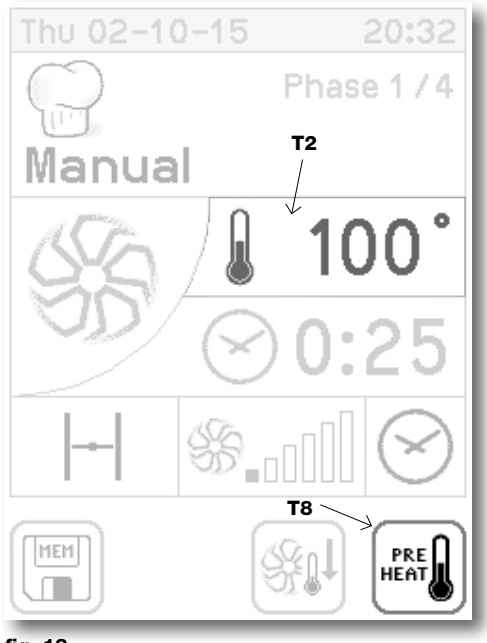


fig. 18

Select the temperature setting on display (**T2 - fig. 18**) and choose the temperature by turning knob **M**. Confirm by pressing knob **M** or display **T2**.

The oven is able to reach and maintain temperatures that vary from +30° to +300°C.

Oven pre-heating

Once the cooking temperature has been set, the oven pre-heating function can be selected by pressing the button **T8 (fig. 18)**: in the pre-heating phase, the **T8** key turns red. The oven determines the pre-heating temperature, and its achievement is signalled by an acoustic warning.

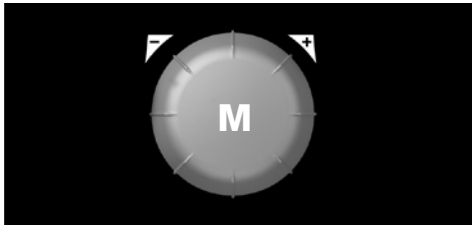


fig. 19

2.4. Time setting

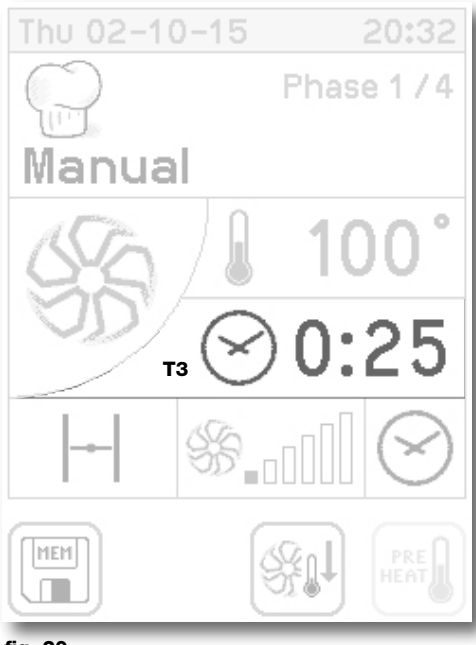


fig. 20

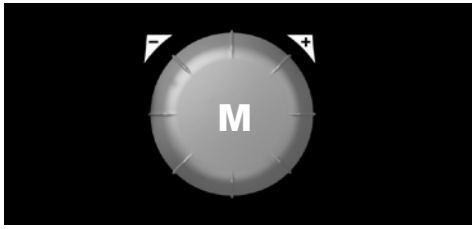


fig. 21

From initial **Menu** (**fig. 14**), if not already active, access is gained to **Manual** mode by pressing the relative key **T1** (**fig. 14**). Select the time setting by pressing key **T3** from display (**fig. 20**) and set time by turning knob **M**. The set parameter can be confirmed by pressing key **T3** again or by pressing knob **M** (**fig. 21**) of the encoder.

The oven can manage cooking cycles that vary from 1' to 120'.

Cooking time is calculated as soon as the **S** "Start" button is pressed (**fig. 14** - page 13) and is temporarily interrupted when the door opens or by a non-serious alarm.

In case of serious alarm, the cooking cycle is definitively interrupted and, once the problem causing the alarm is solved, it cannot be restarted from where it was interrupted; in such case, a new cooking cycle must be set.

Upon expiring of the set minutes, the oven automatically stops taking itself to "stand-by" position, and emits a sound warning signal for about 15 seconds.

The cooking cycle can also be carried out without a pre-established cooking time. To set cooking in manual (without time limit), decrease the set time using knob **M** of the encoder until dropping below 0'; in this way display **T3** will show "**INF**".

2.5. The steam tuner function - Setting the percentage of humidity - Direct humidifier

fig. 22

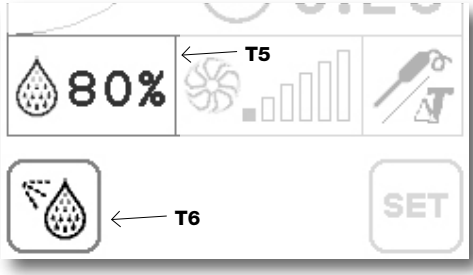


fig. 23

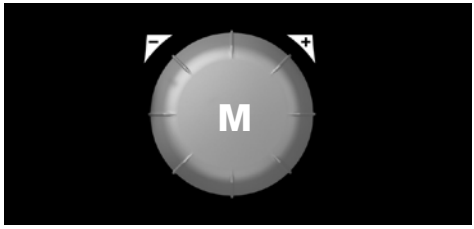


fig. 24

From initial **Menu** (**fig. 14**), if not already active, access is gained to **Manual** mode by pressing the relative key **T1** (**fig. 14**). Activate the **steam-tuner** function **T4** by selecting a **steam cooking** mode (**fig. 22**). The selector in the centre position indicates optimal regulation of steam in the cooking compartment, which guarantees a saturation of 100% humidity in the cooking compartment. The quantity of steam flowing into the compartment can be adjusted by pressing the **+** or **-** button in the desired type of cooking function. By moving the selector towards the **+** a "wetter" steam is obtained (for ex. to cook potatoes for mashed potatoes); on the other hand, by moving it towards the **-** the steam will be "drier" (for ex. in the preparation of crème brûlée).

In **combined** cooking mode **convection-steam** the percentage of humidity in the cooking compartment can be set by pressing the **T5** button and rotating the encoder knob **M** clockwise.

In **convention cooking** mode, cooking compartment humidity can be manually entered using the **Humidifier** function by pressing the relative button **T5** (**fig. 23**).

2.6. Setting of the rotary speed of the fan(s)

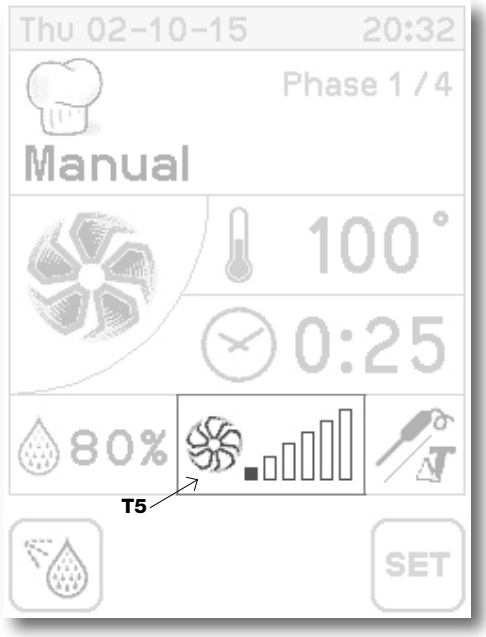


fig. 25

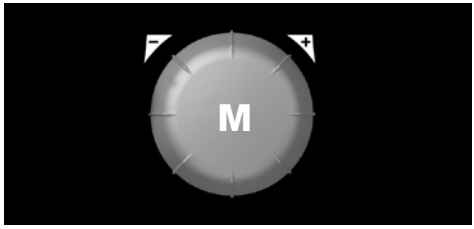


fig. 26

From initial **Menu** (**fig. 14**), if not already active, access is gained to **Manual** mode by pressing the relative key **T1** (**fig. 14**). Therefore, select the rotary speed setting of the fan(s) by pressing the relative button **T5** (**fig. 25**); by turning knob **M** (**fig. 26**) the histogram switches on the appliance. Confirmation of the set parameter is also had by pressing key **T5** again or knob **M** (**fig. 26**) of the encoder; the display stops flashing and switches to displaying mode of the set rotary speed parameter of the fan(s).

The oven has 6 rotary speeds of the fan, selectable by the user.

Note: in **steam cooking** mode, the speed of the fan cannot be adjusted; it is already directly managed by the oven. If you would like to manually adjust the speed of the fan during steam cooking, set mode to **combined steam with 100% humidity**.

2.7. Cooking with core probe - ΔT

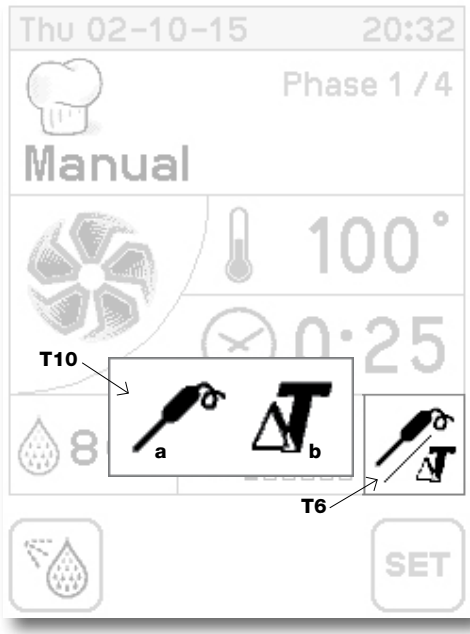


fig. 27 △

From initial **Menu** (**fig. 14**), if not already active, access is gained to **Manual** mode by pressing the relative key **T1** (**fig. 14**). Select option "**Core/ΔT**" by pressing relative key **T6** (**fig. 27**); the display opens a selection window **T10** (**fig. 27**) with the two options: **a** = core, **b** = ΔT (**fig. 27**). Select the mode desired by pressing display **T10** (**fig. 27**).

Depending on the selected mode, the relative temperature selection square will activate on the display (**T11 - T12 - fig. 28**). The core mode determines the cooking time based on the temperature recorded by the core probe: once selected the compartment and core temperature, cooking stops the moment the temperature of the product being cooked recorded by the core will reach the set value.

Mode **ΔT** determines the difference between the temperature of the cooking compartment and the temperature detected by the probe: setting a value of **ΔT** equal to 60° for example, the temperature of the compartment maintains a constant temperature 60° above the temperature detected at the heart of the product. Cooking stops the moment the temperature of the product being cooked, as recorded by the core, reaches the set value.

Set the wanted temperature by turning knob **M** of the encoder clockwise increasingly; confirm selection by pressing knob **M**.

▽ fig. 28

Note:

How to use the probe:

the core probe tip must be positioned at the center of the thicker part of the product that has to be cooked

Use of the ΔT cooking:

ΔT (Delta-T) mode is particulary indicated for the cooking of medium and big roast. This kind of cooking is done keeping a costant difference of temperature between the cooking chamber and the core of the product.

Since the temperature in the cooking chamber is lower then usual and the time to complete the cooking is longer the roasts result more tender and juicy then ones cooked in traditional way. In the same time the meat shrinkage is reduced.

ΔT temperatures suggested:

- 40°C for red meat roasts (beef..), with a core temperature set between 45°C and 55°C;
- 50°C for white meat roasts (veal..), with a core temperature set between 75°C e 85°C.

2.8. Rack Control cooking

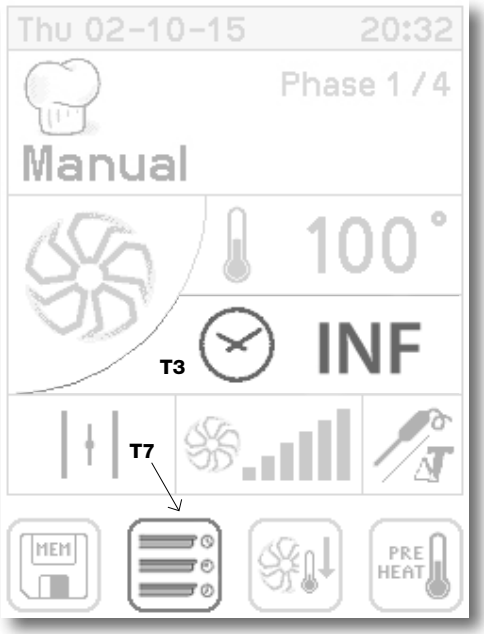
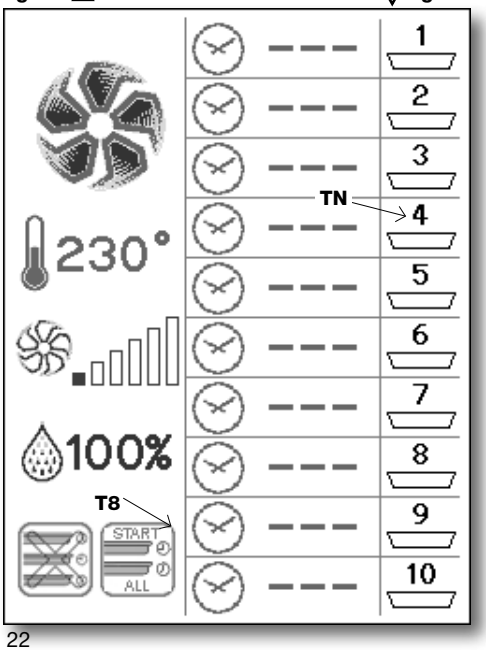


fig. 30 △

From initial **Menu** (**fig. 14**), if not already active, access is gained to **Manual** mode by pressing the relative key **T1** (**fig. 14**). Select the Rack Control cooking mode by pressing the relative button **T7** (**fig. 30**);

Check that the time (button **T3-fig. 30**) is set to infinite.



▽ fig. 31

The Rack Control management screen (**fig. 31**) is displayed, which allows the cooking time of single oven trays to be managed separately: a different cooking time can be set for each tray (**fig. 32**). Furthermore, when present, a Core mode level can be set (see page 19).

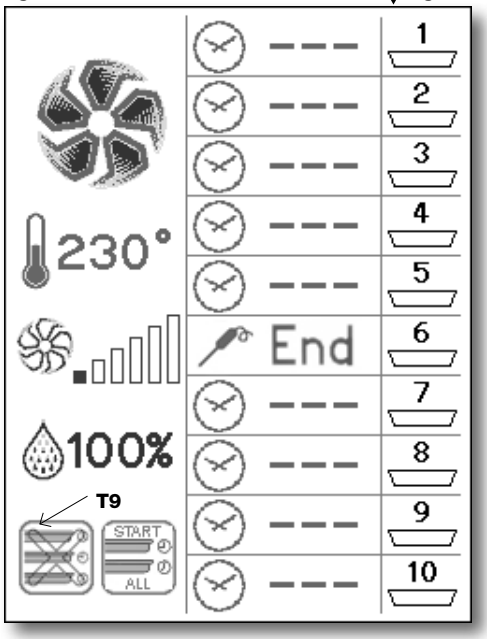
On the left side of the display, parameters can be set for Cooking mode, Temperature, Fan speed and Humidity, with the same modes as the main screen.

The timers for the levels can be turned on individually by pressing the numbered button on the right (**TN** - **fig. 31**) or by pressing the button **T8** (**fig. 32**).

2.8. Multilevel cooking

fig. 32 △

The timers effectively start only when the pre-heating phase ends, and is indicated by the change in colour of the level symbol (**TN** - **fig. 31**).



▽ fig. 33

An acoustic signal and the word End signal the end of the cooking time for the level.

You can exit Multilevel mode by pressing the button **T9** (**fig. 33**) for 3 seconds.

To reset the settings on the Multilevel screen, exit by pressing the button **ESC** (**fig. 14**).

2.9. Holding

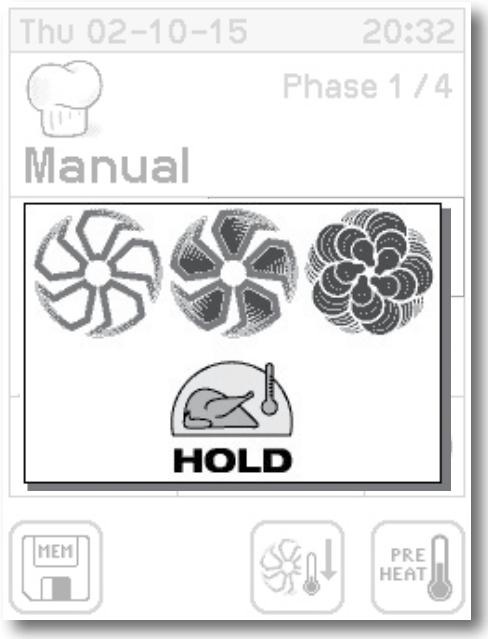


fig. 34

The Holding function (HOLD) allows products to maintain their warmth at the end of the cooking cycle.
For example, at the end of evening cooking, products maintain a safety temperature until operators return to the kitchen.

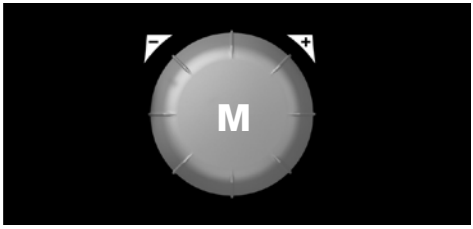


fig. 35

2.10. Cooling during cooking

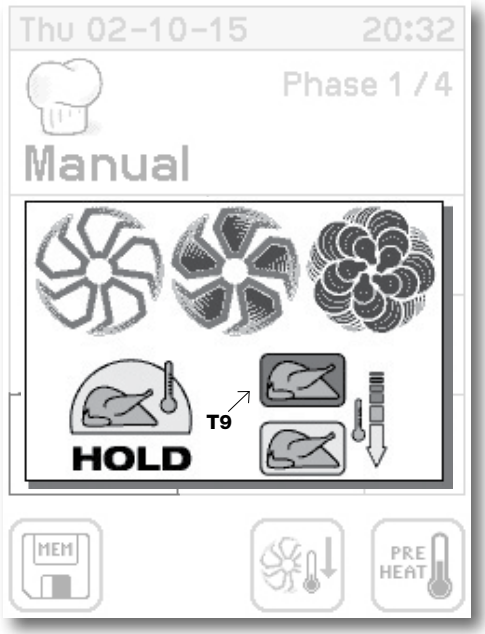
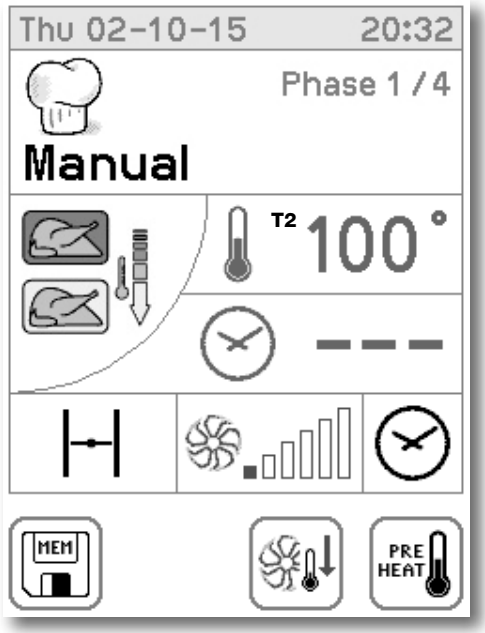


fig. 36 △



▽ fig. 37

Cooling during cooking allows an intermediate phase to be set between two programmed cooking phases in order to lower compartment temperature.

At the end of the first phase, if you would like to set a successive cooking phase at low temperature, the cooking compartment temperature can be lowered to 100°; once this temperature is reached, the next phase will automatically start.

1) Select the cooling mode **T9 (fig. 36)**.

2) Set the temperature **T2 (fig. 37)** you would like the oven to reach before starting the next phase.

note: automatic cooling mode can be selected only from phase 2a onwards.

2.11. Cooking compartment cooling

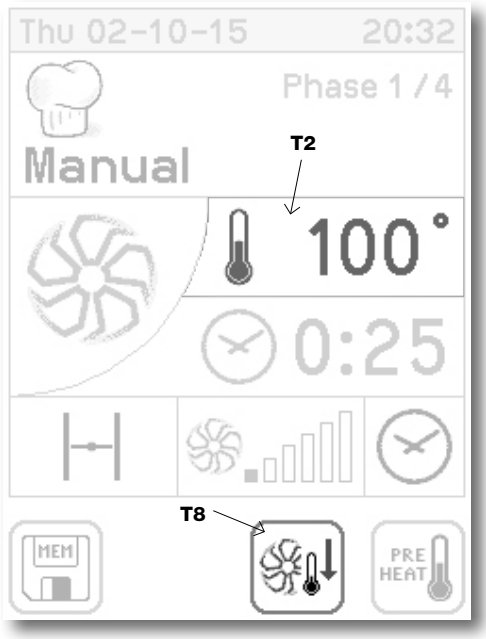


fig. 38

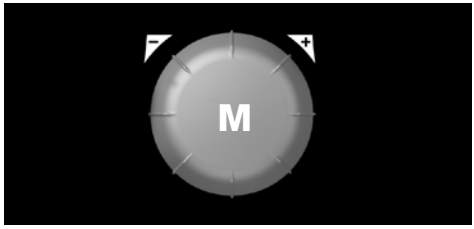


fig. 39

The cooling function enables the operator to rapidly make the temperature inside the cooking compartment drop.

To carry out a cooking compartment cooling cycle, from initial **Menu** (**fig. 14**), if not already active, access is gained in **Manual** mode by pressing the relative key **T1** (**fig. 14**). The oven can be opened or closed at this point, according to the type of cooling you would like to carry out, and with a press of the button **T8** (**fig. 38**) followed by **Start**, the cycle is started. During the cooling the fan(s) turn at speed 6. In this phase, one cannot intervene manually to close the valve.

The cooling cycle starts only when the cooking compartment temperature exceeds 65°C, and ends upon reaching a temperature of 50°C or by pressing the button **T8** or the **Stop** button. Once cooling is completed, the humidity draining valve automatically closes.

2.12. Humidity draining valve

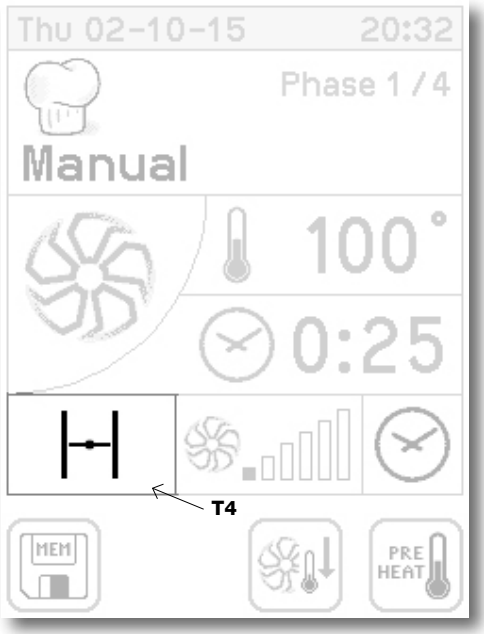
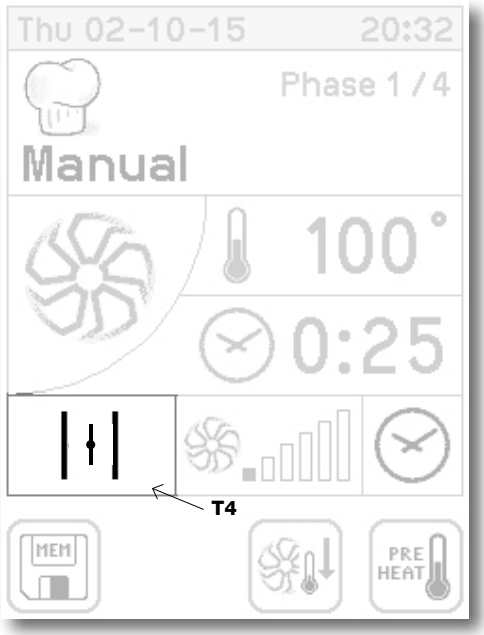


fig. 40 △



▽ fig. 41

The humidity draining has the task of expelling humidity formed inside the compartment during cooking cycle.

Upon oven switch-on the valve is always closed.

At the end of the cooking cycle the valve remains in the position it was in at that moment.

By pressing key **T4** (**fig. 40**) the opening and closing of the humidity draining valve is given.

While the valve is operating, it is not possible to give a new command.

The opening of the valve is signalled by the state change of key **T4** (**fig. 41**).

Even with the valve closed, there is no risk of overpressures inside cooking compartment as they are controlled by the drain.

During cooling of the cooking compartment, the state of the valve is forced open and it is not possible to manually change its state. Once cooling is completed, the valve automatically closes.

The butterfly valve can be activated only in connection cooking mode, in other modes it automatically opens.

2.13. Recipe memorisation and management

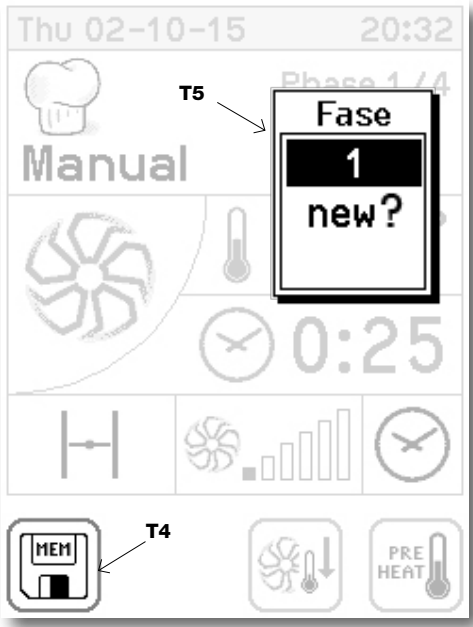
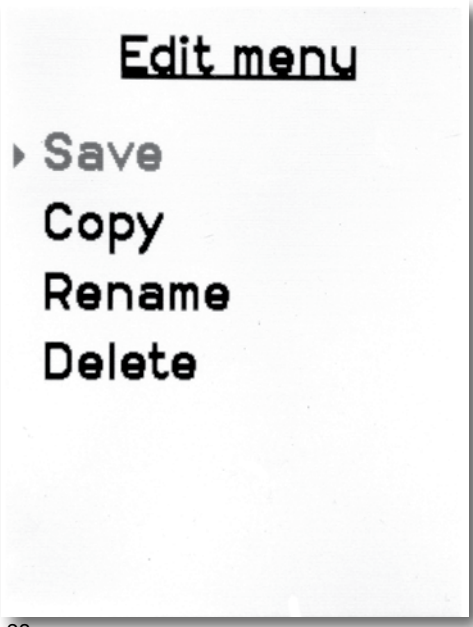


fig. 42 △



▽ fig. 43

Each individual phase of the previously illustrated cooking, can be memorised to compose a recipe.

Once the phase setting is complete, press the button **T5 - Phase (fig. 42)**. Access is gained to the drop-down menu **T5 (fig. 42**).

Confirmation of the recipe phase memorisation is had by pressing on display or by means of knob **M** (**fig. 44**).

Set the subsequent phase and proceed with relative memorisation by selecting **"new"** by turning knob **M** (**fig. 44**).

Once the recipe is complete, memorise it by pressing the button **T4 (fig. 42**). Access is gained to **Change menu** (**fig. 43**).

Confirm using the button **M (fig. 44)**.

Attention:

- In case cooking time is set on INF (infinite), it will not be possible to set the subsequent phase, since phase 1 has no end.

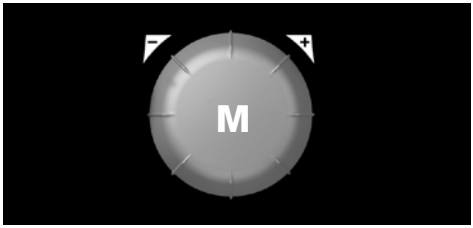


fig. 44

2.13. Recipe memorisation and management

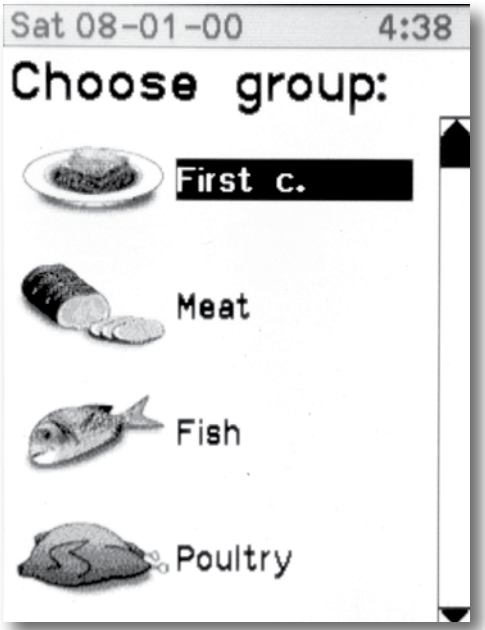
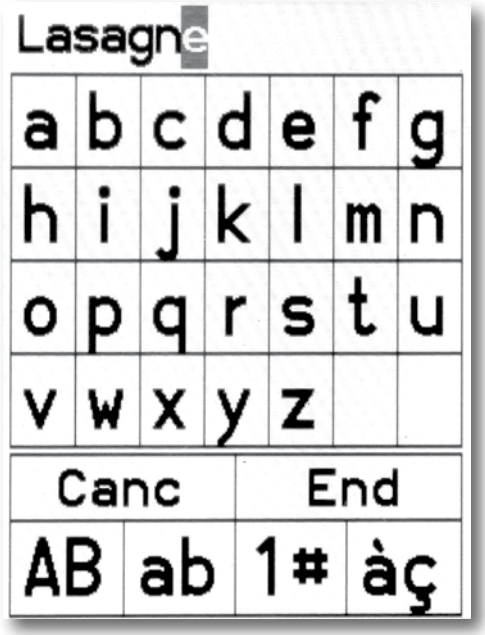


fig. 45 △

▽ fig. 46



Select the group where recipe has been memorised (**fig. 45**). Select the group by rotating the knob **M**, and confirm the choice by pressing the name of the group or the button **M** (**fig. 47**).

Compose a name for the recipe using the alphanumeric keypad, and confirm by pressing the button **End** (**fig. 46**).

Once the memorisation of the recipe has been confirmed, the start recipe screen will appear.

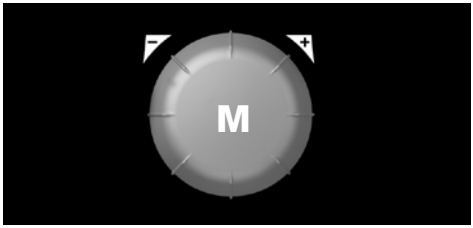


fig. 47

2.13. Recipe memorisation and management

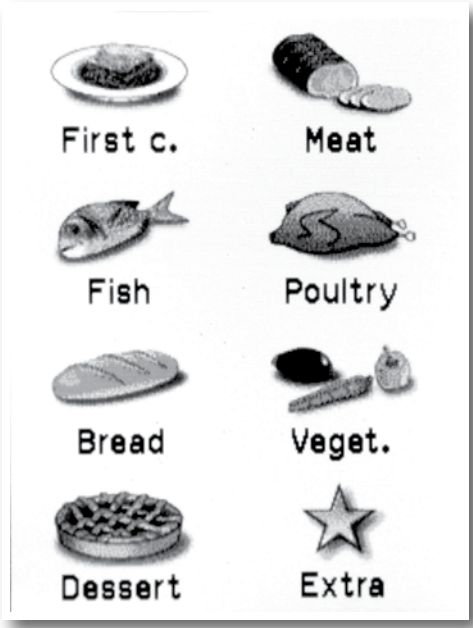


fig. 48 △

To load a recipe previously saved in the oven memory, access the Recipe menu from the main menu. Choose the group the recipe belongs to (**fig. 48**). Select the desired recipe by rotating the knob **M**, and confirm the choice by pressing the name of the recipe or the button **M** (**fig. 50**).

▽ fig. 49

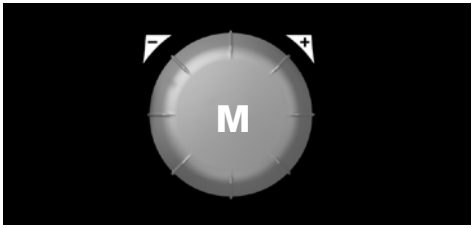


fig. 50

3.1. Manual washing

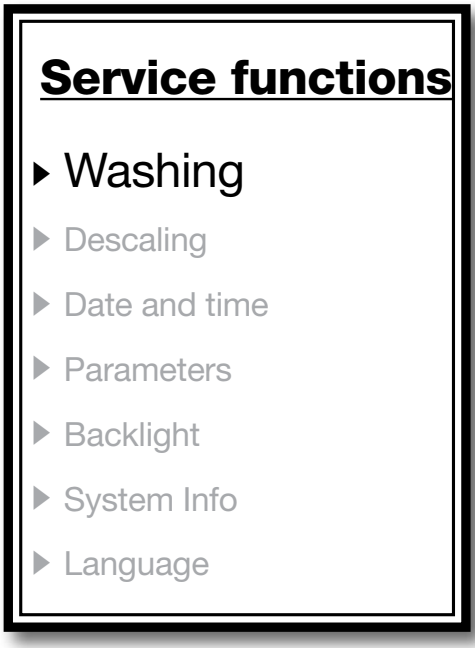


fig. 51 △

▽ fig. 52

The SERVICE menu, accessible from the Main menu (**fig. 14** - page 13), allows access to main routine maintenance and oven use setting functions.

Selection of the pre-chosen function is made by turning knob **M** (**fig. 53**), then pressing it for confirmation.

MANUAL Washing(fig. 51) enables manual washing of the cooking compartment. The washing cycle is made of 4 phases:

- in the first phase, of the duration of 5', steam is generated in the compartment to dampen the surfaces;
- upon the acoustic signal warning completion of the first phase, open the oven door and spray the compartment doors with a detergent for ovens. DO NOT USE CHLORINE BASED PRODUCTS;
- close the oven door. A new steam cycle is starting;
- upon acoustic signal, open the oven door and sufficiently rinse using appropriate sprayhead.

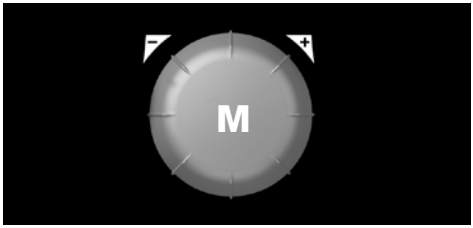


fig. 53

3.1. Automatic washing

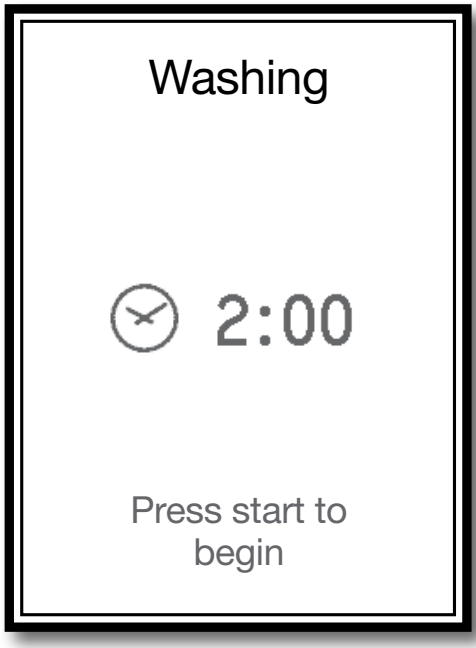
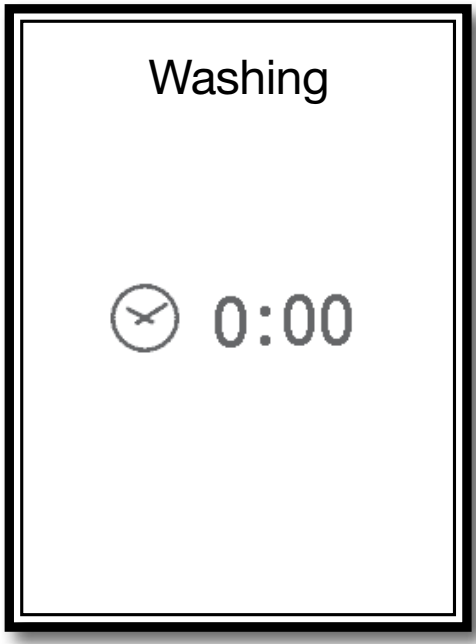


fig. 54 △

In ovens equipped with Automatic washing function, the above described phases happen automatically. With this type of ovens, to perform washing, connect the pump float to a detergent tank and select **Washing (fig. 51)**. The 4 automatic washing levels (Hard, Intense, Normal, Soft) are selected according to the cleaning necessary to remove the cooking residue in the compartment (Hard=deep clean, for very resistant dirt, Soft=light wash).



▽ fig. 55

Washing can be interrupted at any moment, by pressing the button **S** (**fig. 14** - page 13) until loading the detergent. After loading, one must wait for the washing cycle to finish.

3.2. Descaling

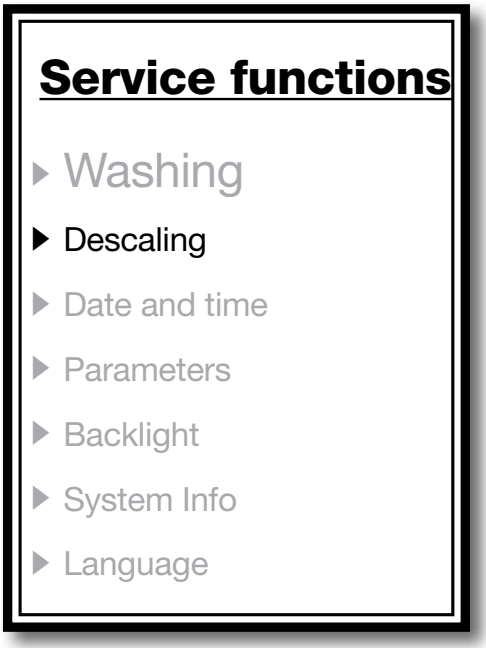


fig. 56 △

After 350 hours of functioning, the oven requests to proceed with **Descaling (fig. 56)**.

Loosen the closing cap of the small tube located inside the steam drain **(fig. 57)** and, by means of a funnel, pour 0.4 l of vinegar inside the small tube.

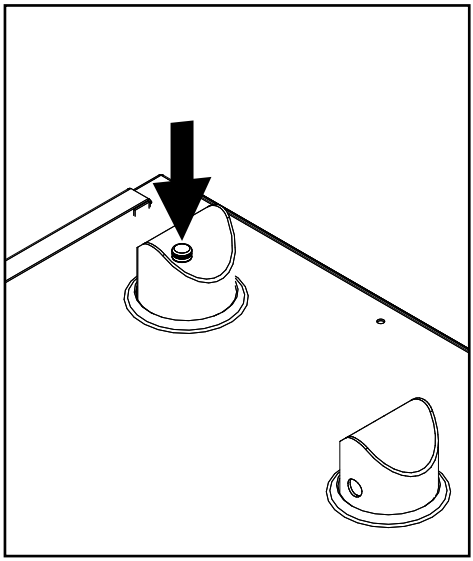
To start the descaling process press **Start**.

The process lasts about 6 hours.

The periodic running the descaling cycle is established depending on the hardness of the water. A greater presence of lime means that the descaling cycle must be run more frequently.

To reduce the accumulation of deposit, using a water softener is recommended.

▽ **fig. 57**



3.3. Date and time

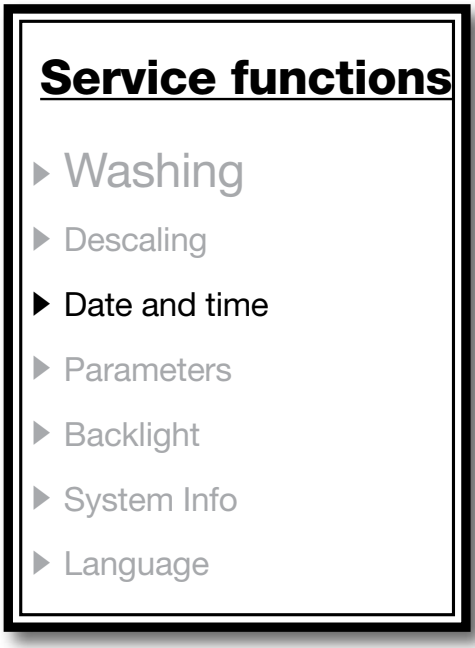
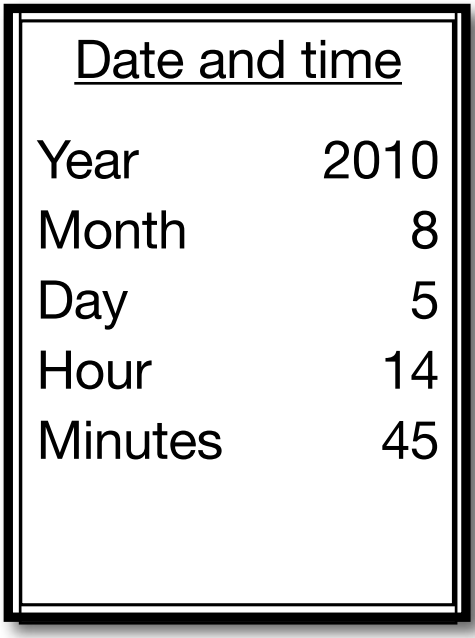


fig. 58 △

The **Date and time function (fig. 58)** allows for setting the current date and time parameters for oven use.

▽ fig. 59



3.4. Parameters

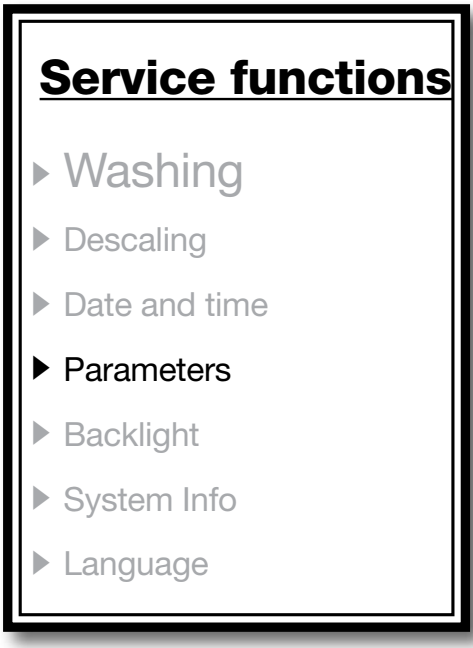
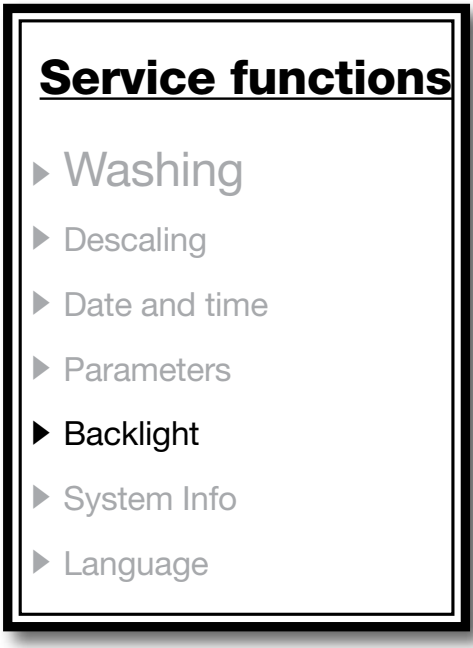


fig. 60 △

The **Parameters function (fig. 60)** can only be accessed by entering a numerical password, that can be selected using knob M.

The setting and amendment of the oven functioning parameters must be carried out by specialised staff.



▽ fig. 61

3.5 Backlight

The **Backlight function (fig. 61)** allows setting the level of brightness of the display.

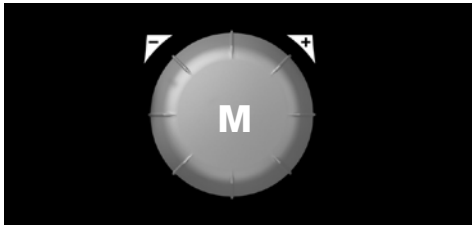


fig. 62 △

3.6. System Info

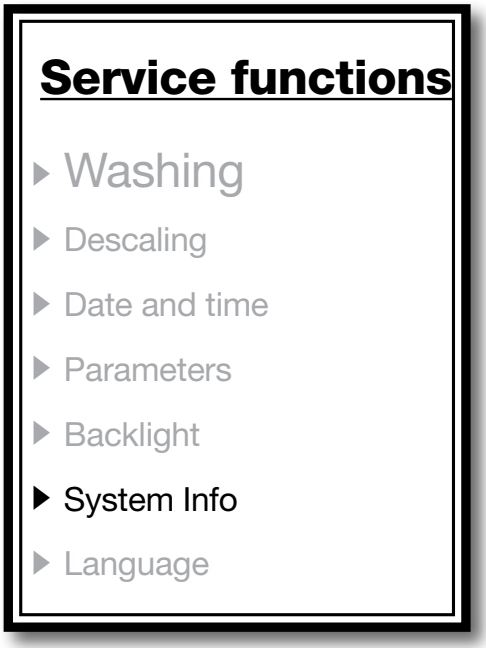
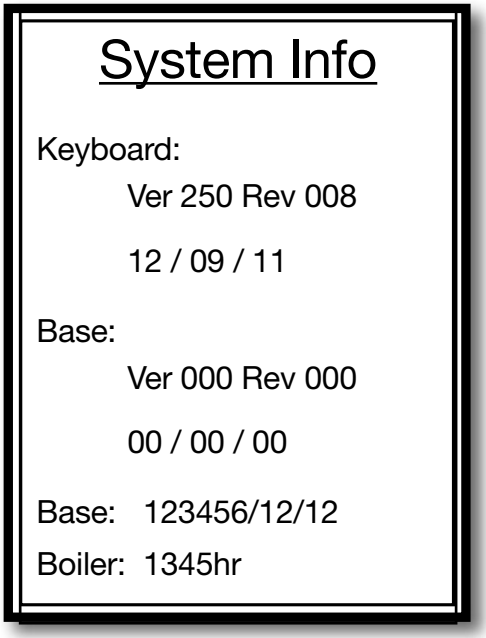


fig. 63 △

The **System info (fig. 63)** refers to the oven software control version currently installed.

Further the oven serial number, system Info can be consulted to learn oven working hours since the last boiler descaling.

▽ fig. 64



3.7. Language

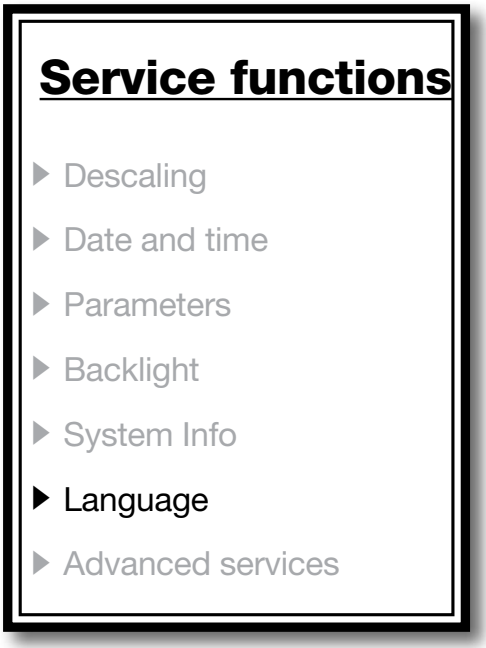


fig. 65 △ ▽ fig. 66

Using the **Language function (fig. 65)** it is possible to select the displaying language of the messages on the display.

3.8. Advanced services

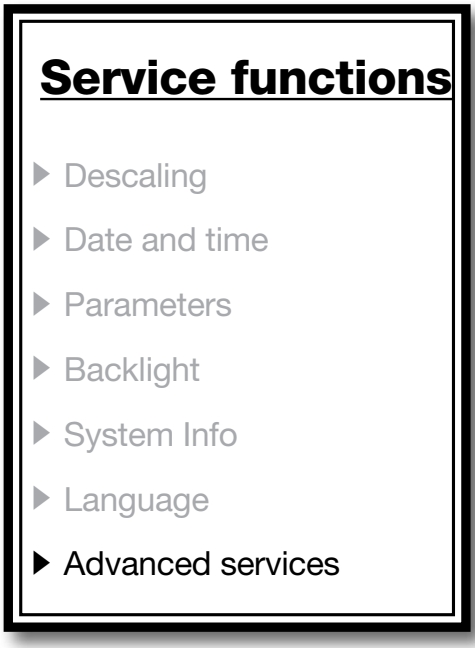
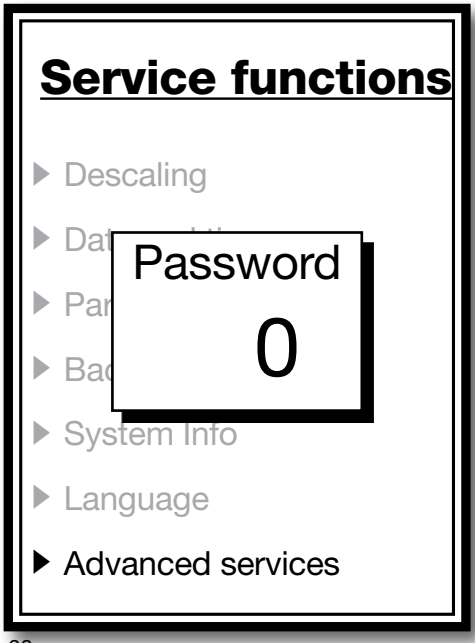


fig. 67 △ ▽ fig. 68

The **Advanced services function (fig. 67),** protected by numeric password selected using the knob M, enables access to test functions reserved for qualified technical personnel.



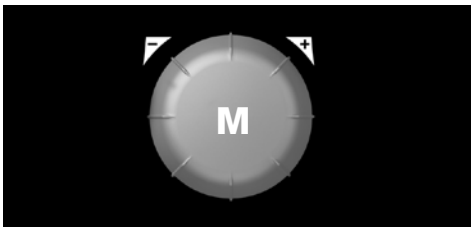


fig. 69 △

3.9. Import/Export recipes

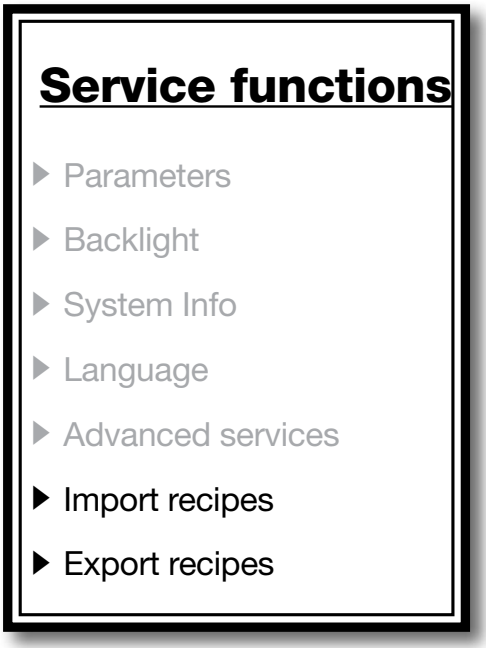


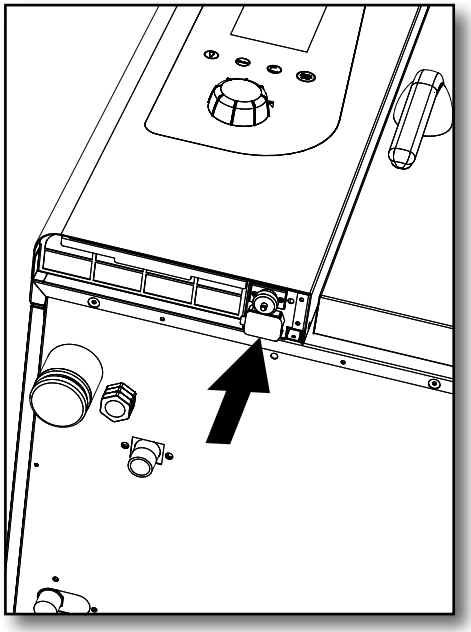
fig. 70 △

Inserting a pendrive into the USB port located under the command panel **(fig. 71)** activates the operation of importing and exporting recipes.

The operation **Import recipes (fig. 70),** enables recipes previously outlined on a PC, or exported for another oven, to be loaded into oven memory.

The **Export recipe function (fig. 70),** enables recipes previously saved in oven memory to be loaded onto a USB pendrive.

▽ fig. 71



4. Maintenance

4.1. Cleaning

At the end of a working day, clean the equipment, both for hygienic reasons and to avoid malfunctionings.

The oven must never be cleaned using direct or high pressure water jets. In the same manner, to clean the appliance do not use pan-scrubbers, steel brushes or scrapers; it is eventually possible to use stainless steel wool, rubbing it in the direction of the sheets satin finish.

Wait for the cooking compartment to cool down.

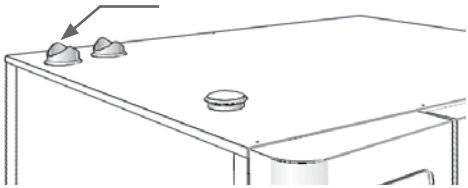
Remove the side tray racks.

Remove the manually removable residues and place the removable parts inside dishwashers.

To clean the cooking compartment use soapy warm water. Subsequently, all interested surfaces must be thoroughly rinsed, being careful to ensure no detergent residues remain.

To clean the oven external parts, use a damp cloth and a non-aggressive detergent.

4.2. Humidity draining



The humidity draining expels the steams produced inside the cooking compartment.

Check it is always clean and perfectly clear from obstructions.

4.3. Cleaning of the glass

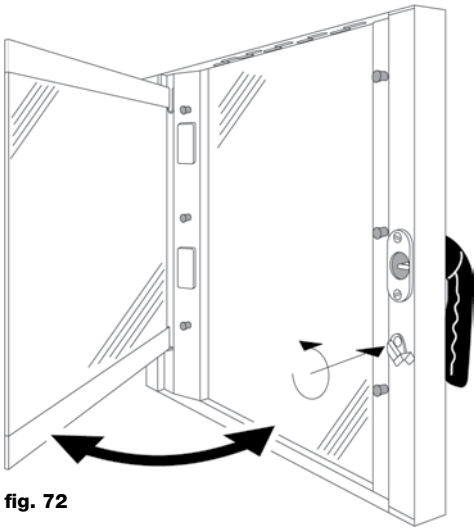


fig. 72

The door glass can be cleaned externally and internally. For this purpose, turn the stop holding the internal glass (**fig. 72**) in position clockwise and, once the glass is opened, clean it with suitable detergent. Never use abrasive materials.

The glass must be correctly closed and locked in position by turning the stop anti-clockwise.

4.4. Cleaning of panel air filter

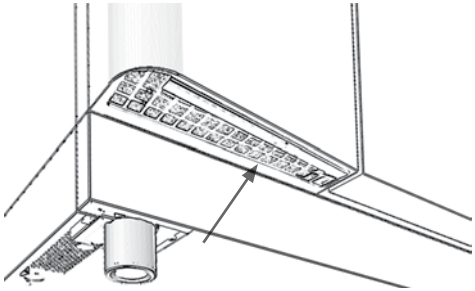


fig. 73

The cleaning of the oven panel air filter (**fig. 73**) must be carried out at least once a month by washing hand the filter with soap and water.

To remove the filter, pull appropriate handhold downwards.

It is opportune to replace the filter at least yearly or more frequently should the oven work in ambients with a high concentration of flour or similar substances.

In any case, the filter must be replaced when worn or damaged; it must be requested from the supplier as spare part.

5. Control and safety components

5.1. Solenoid valve

The solenoid valve is the device that supplies water in the pre-established times and methods.

5.2. Door magnetic micro-switch

The door micro-switch is the device that interrupts the oven's cooking cycle upon opening of the door.

Upon subsequent closing of the door, the interrupted cycle re-starts normally.

Do not manually activate this device with the oven door open.

5.3. Motor thermal protection

The fan motor is equipped with an incorporated thermal protection that interrupts its functioning in case of over-heating.

The motor functioning reset is automatic and takes place as soon as its temperature drops, returning within the safety limits.

5.4. Safety thermostat of the cooking compartment

If the temperature inside the cooking compartment reaches 350°C, the safety thermostat interrupts supply to the oven's heating elements.

Such safety device can be restored only by an after-sales assistance service technician as further checks are required.

5.5. Flame control (present only in gas ovens)

The flame control, by means of appropriate electrode, guarantees normal functioning of the burner(s).

In case of accidental switch-off or malfunctioning of the burner(s), the system places itself in non-serious error, the gas supply is shut off and the cooking cycle is temporarily interrupted while awaiting operator intervention. The main non-serious alarm message "GAS" is displayed on the display if the problem refers to the only burner in the oven or to the upper burner in case of two burners and, if necessary, the secondary non-serious alarm message “GAS2”, if the problem refers to the lower burner in case of two burners. To now start the flame block restore procedure, press knob **M** of the encoder for 1 second; Consequently, if the procedure has positive result, cooking re-starts regularly. If not, the oven remains in error and the procedure must be repeated.

6. What to do if

6.1. Common problems

In case of a serious anomaly it is very important to switch-off the equipment, by acting on the multiple pole switch, and close the gas and water shut-off cocks upstream of the appliance.

Problem	Possible solution
The oven does not start	Check that the multiple pole switch is closed and there is mains voltage.
	Check that the gas shut-off cock upstream of the appliance is open.
	Check integrity of the oven protection fuses.
	Ensure the oven door is correctly closed.
	Check to have correctly set the cooking cycle parameters.
	Ascertain the oven is not in error.
If after these operations the oven does not start, contact the after-sales assistance.	
The fan stops during functioning	Switch-off the oven and wait for the motor thermal protection to automatically reset.
	Ensure that the cooling inlets are not obstructed.
Should the problem repeat, contact the after-sales assistance.	
Internal lighting does not work	Use lamps resistant to heat.
	Replace the lamps as follows: ■ Ascertain that the omnipolar switch upstream of the oven is open and the appliance is cold. ■ Open the internal glass of the oven door. ■ Remove the protection glasses of the lamps. ■ Replace the lighting lamps.
Should the problem repeat, contact the after-sales assistance.	
Water does not flow into the humidifier tubes	Check that the water shut-off cock is open.
Should the problem repeat, contact the after-sales assistance.	
The oven is in "GAS" error	Check that the gas shut-off cock upstream of the appliance is open.
	Restore the flame block (see paragraph 4.5).
	Have a technician check the electric connection sequence is correct and that a potential difference of 230 V is present between phase and ⏚.
Should the oven continue not to work, due to the burners not igniting, contact the after-sales assistance.	

6.2. Check to be carried out by authorised technician only

Disconnect the electric power supply before any adjustment or intervention.

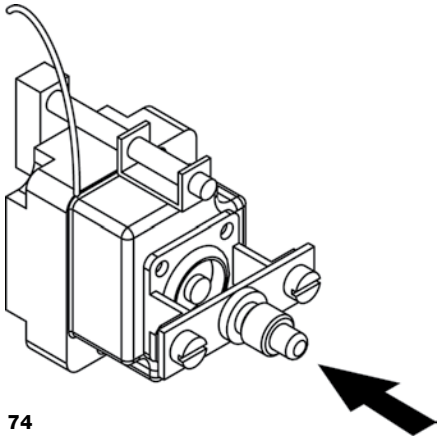


fig. 74

Re-arm of safety thermostat

Loosen the screws fixing the panel and open it, making it turn to the left on its guides.

Identify the thermostat, located in the lower left part of the technical compartment, and press the red button until a mechanical sound (“click”) is heard confirming the occurred closing of the contacts (**fig. 74**).

It is possible that the thermostat intervenes due to mechanical stresses to which the oven may be submitted during transport.

A continuous intervention of the safety thermostat indicates an appliance malfunctioning, making it necessary to find the causes.

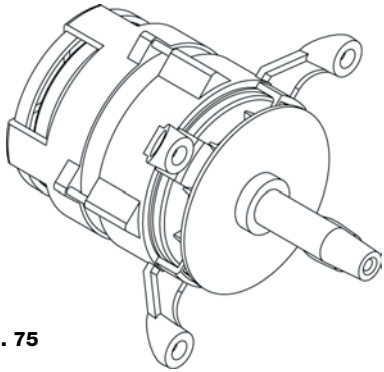


fig. 75

Motor thermal protection

The motor thermal protection automatically resets and if it intervenes, check that the louvers are clean, the cooling devices efficient and rotation is regular and without motor friction.

We recommend disconnecting the electric power supply.

Protection fuses

The protection fuses are used to protect the oven's electronic boards against overvoltages. They are found in the lower part of the technical compartment, near the re-arm button of the safety thermostat.

6.3. Spare parts management

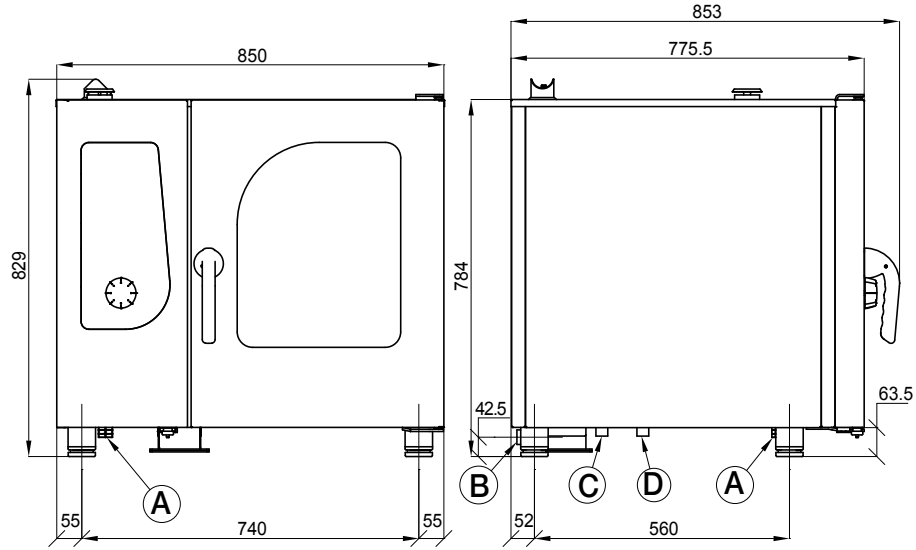
The replacement of spare parts must be carried out only by the authorised after-sales assistance centre staff.

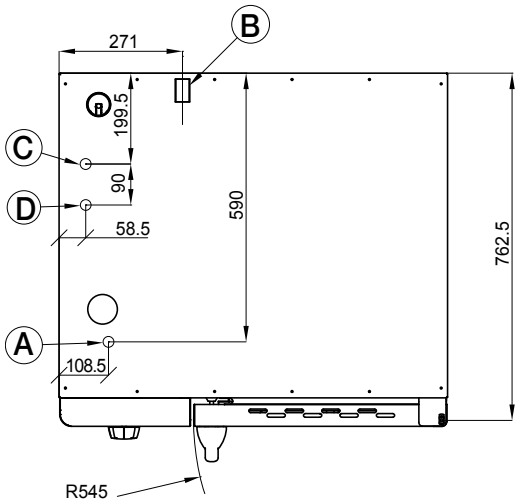
To identify the spare parts codes, contact the after-sales assistance service.

Once univocally identified the necessary spare parts, the after-sales assistance service will send regularly filled-in order to the manufacturing company clearly indicating the equipment model, the relative series number, the electric power supply voltage and frequency, as well as the code and description of the wanted pieces.

7. Installation layouts

7.1. Mod. SBHE061 / SBTE061

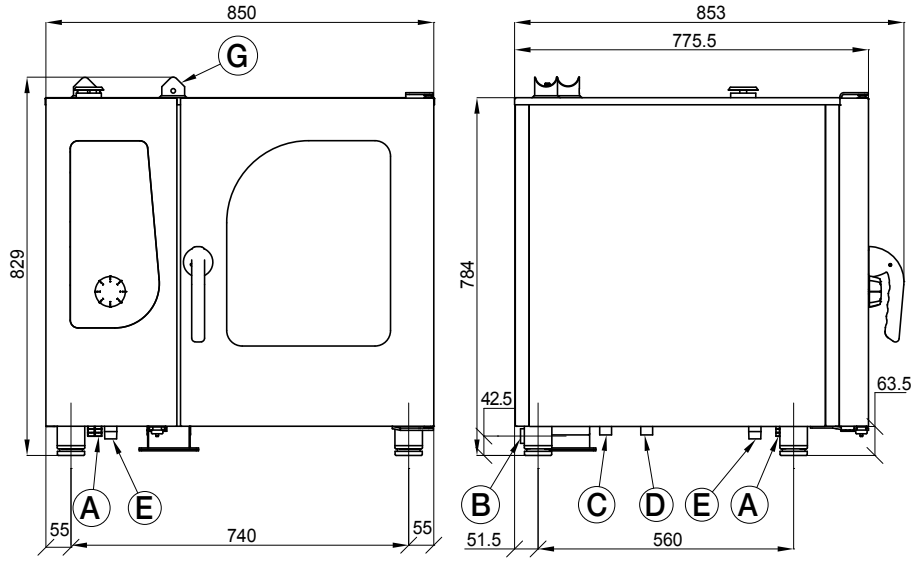


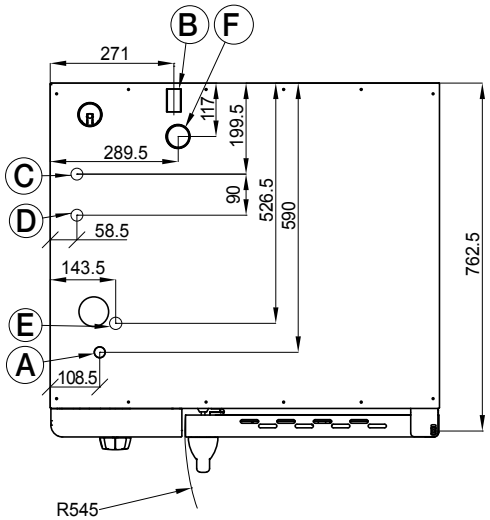


(A) Electric connection
(B) Drain (tube Ø 32)
(C) Unfiltered water inlet (G3/4)
(D) Softened water inlet (G3/4)

7. Installation layouts

7.2. Mod. SBHG061 / SBTG061

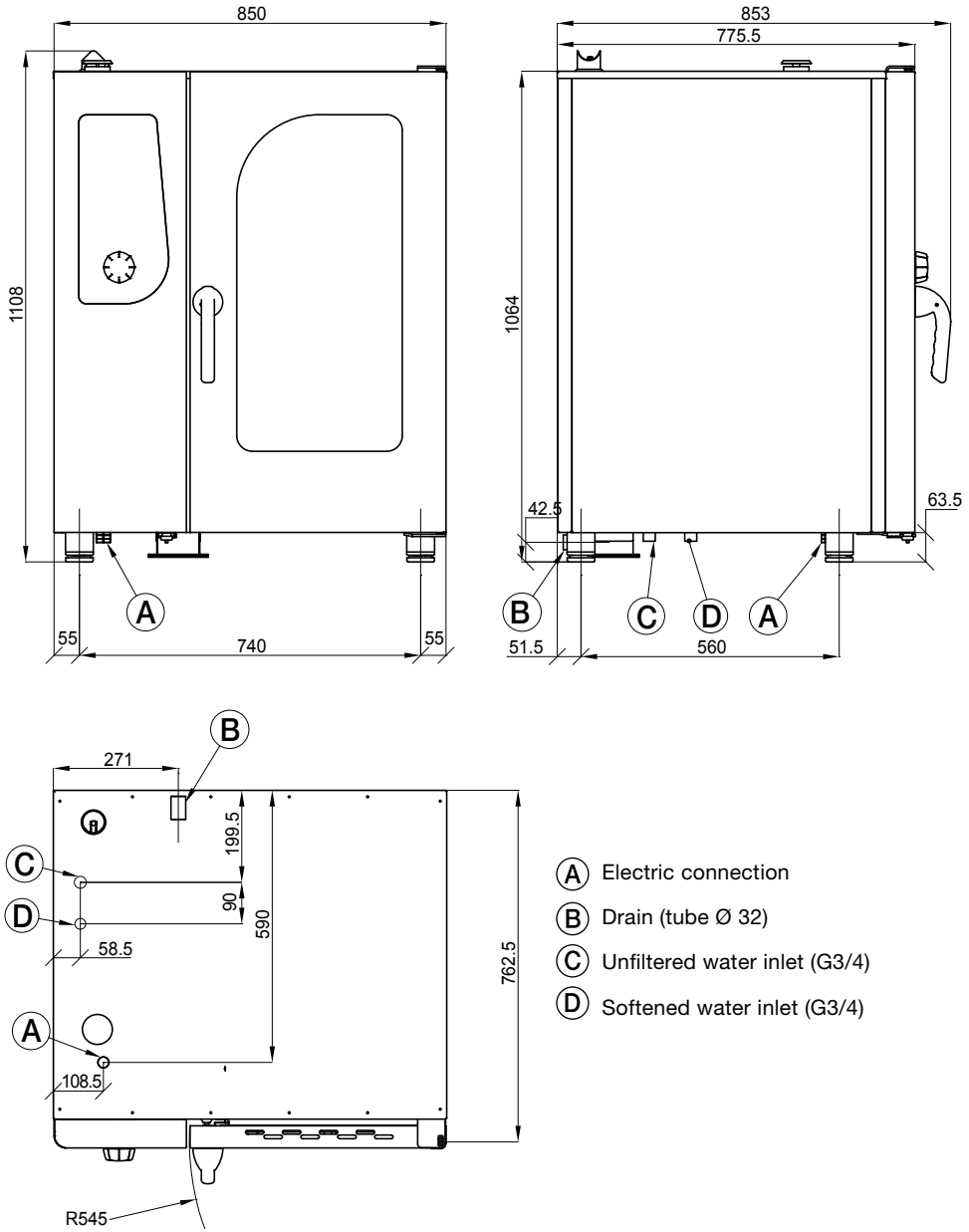




- (A) Electric connection
- (B) Drain (tube Ø 32)
- (C) Unfiltered water inlet (G3/4)
- (D) Softened water inlet (G3/4)
- (E) Gas connection (R 3/4)
- (F) Fumes exhaust

7. Installation layouts

7.3. Mod. SBHE101 / SBTE101



(A) Electric connection

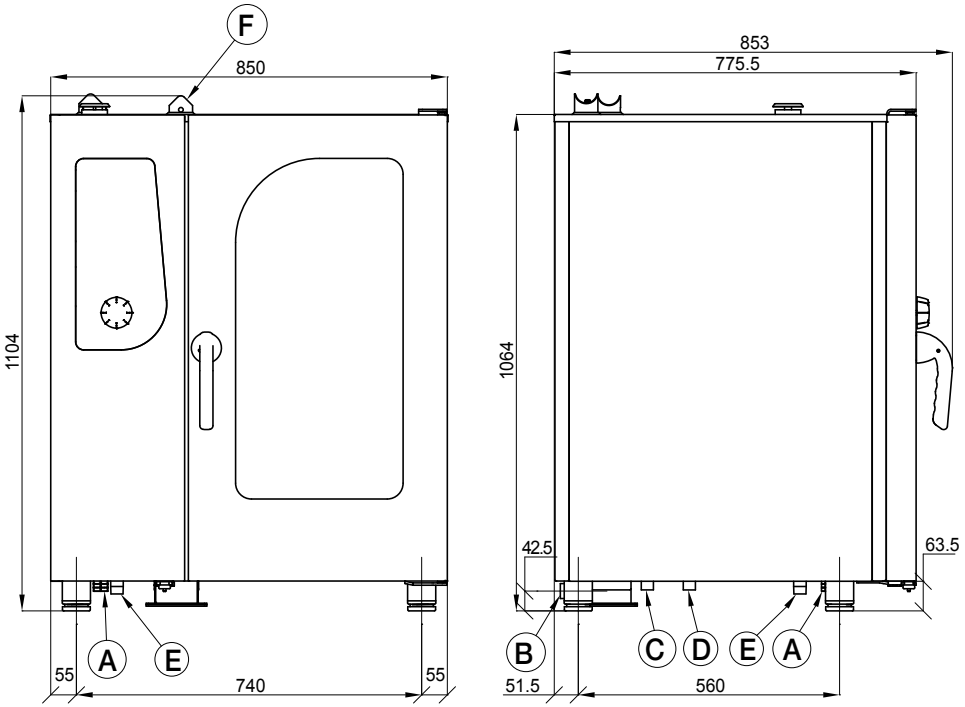
(B) Drain (tube Ø 32)

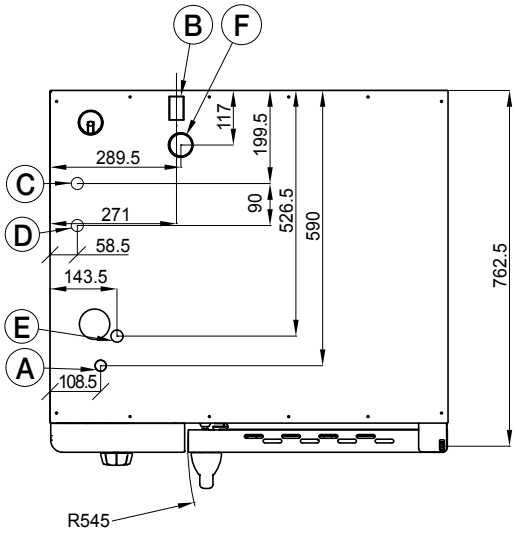
(C) Unfiltered water inlet (G3/4)

(D) Softened water inlet (G3/4)

7. Installation layouts

7.4. Mod. SBHG101 / SBTG101

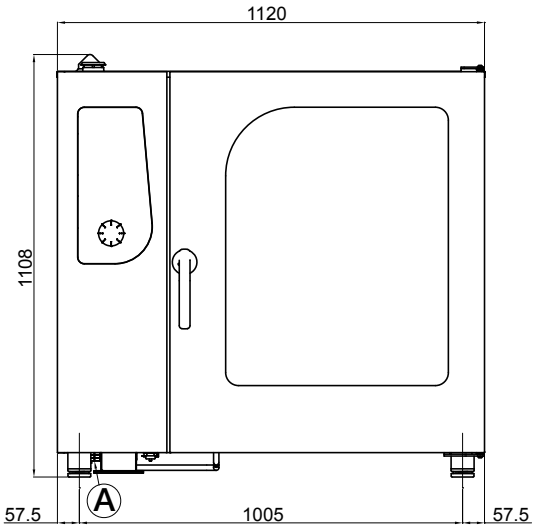


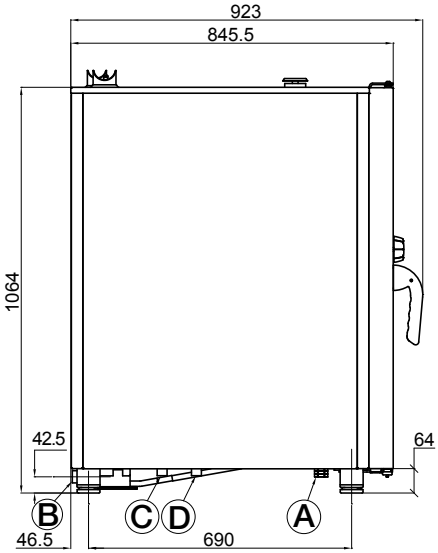


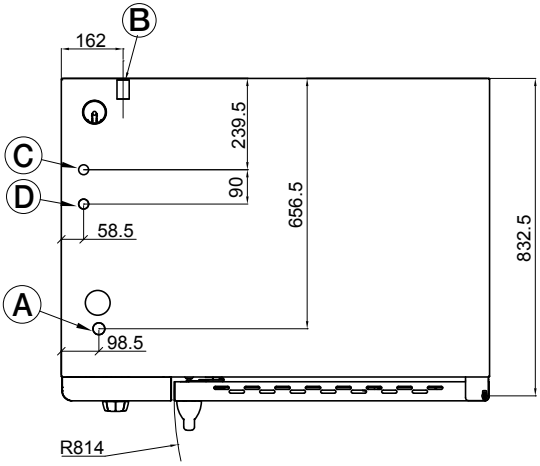
- (A) Electric connection
- (B) Drain (tube Ø 32)
- (C) Unfiltered water inlet (G3/4)
- (D) Softened water inlet (G3/4)
- (E) Gas connection (R 3/4)
- (F) Fumes exhaust

7. Installation layouts

7.5. Mod. SBHE102 / SBTE102







Ⓐ Electric connection

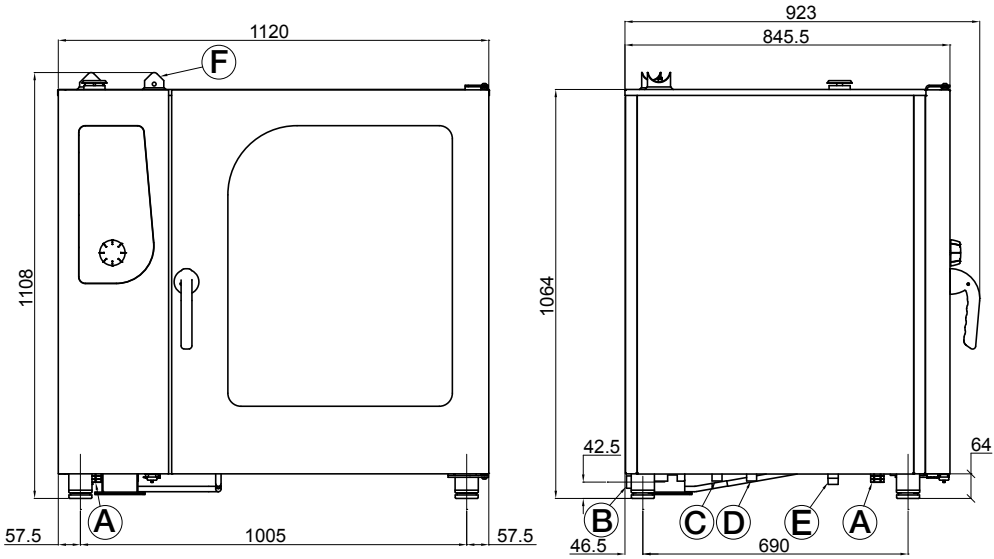
Ⓑ Drain (tube Ø 32)

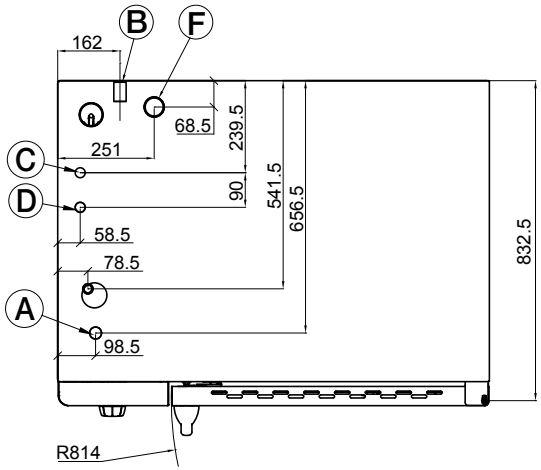
Ⓒ Unfiltered water inlet (G3/4)

Ⓓ Softened water inlet (G3/4)

7. Installation layouts

7.6. Mod. SBHG102 / SBTG102

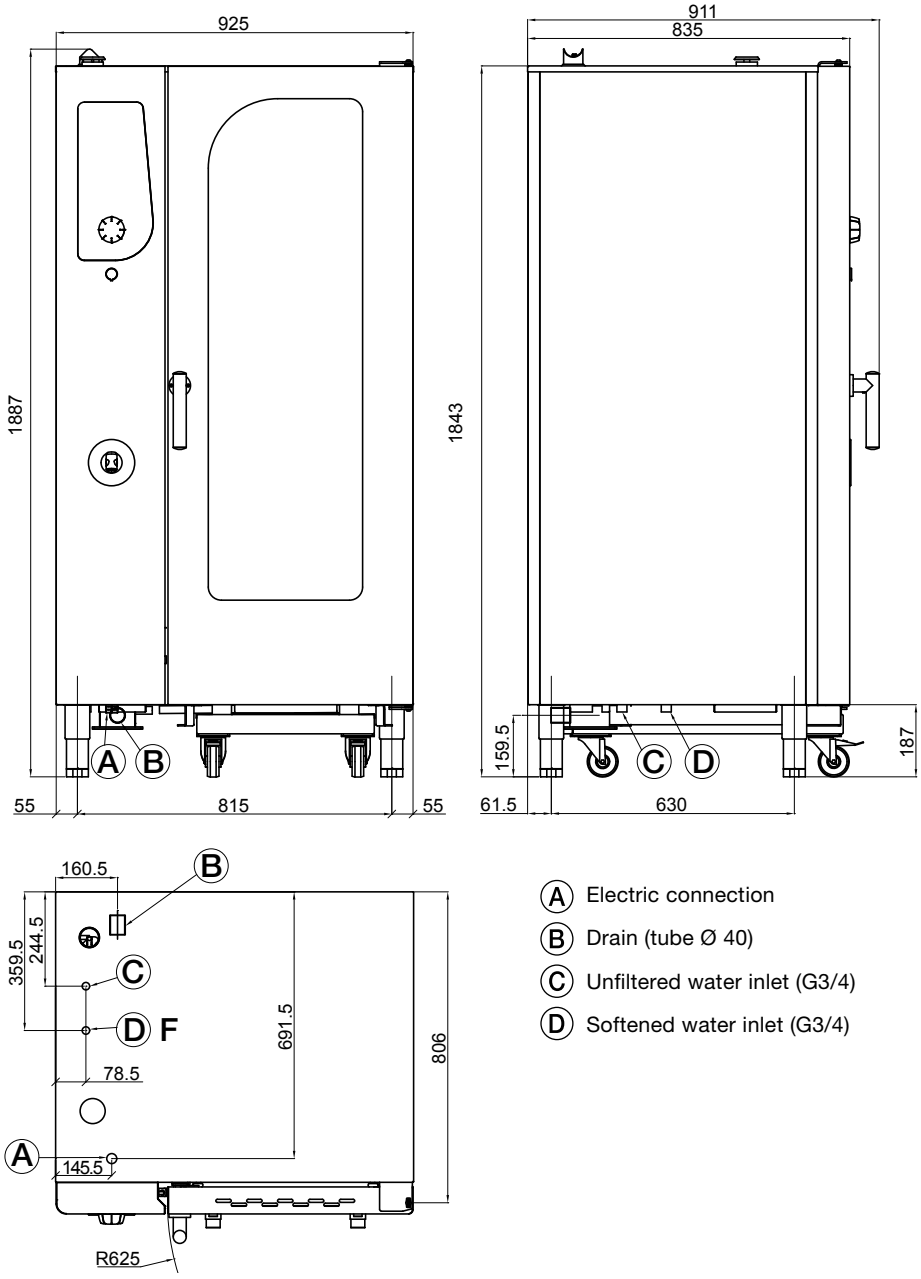




(A) Electric connection
(B) Drain (tube Ø 32)
(C) Unfiltered water inlet (G3/4)
(D) Softened water inlet (G3/4)
(E) Gas connection (R 3/4)
(F) Fumes exhaust

7. Installation layouts

7.7. Mod. SBHE201 / SBTE201



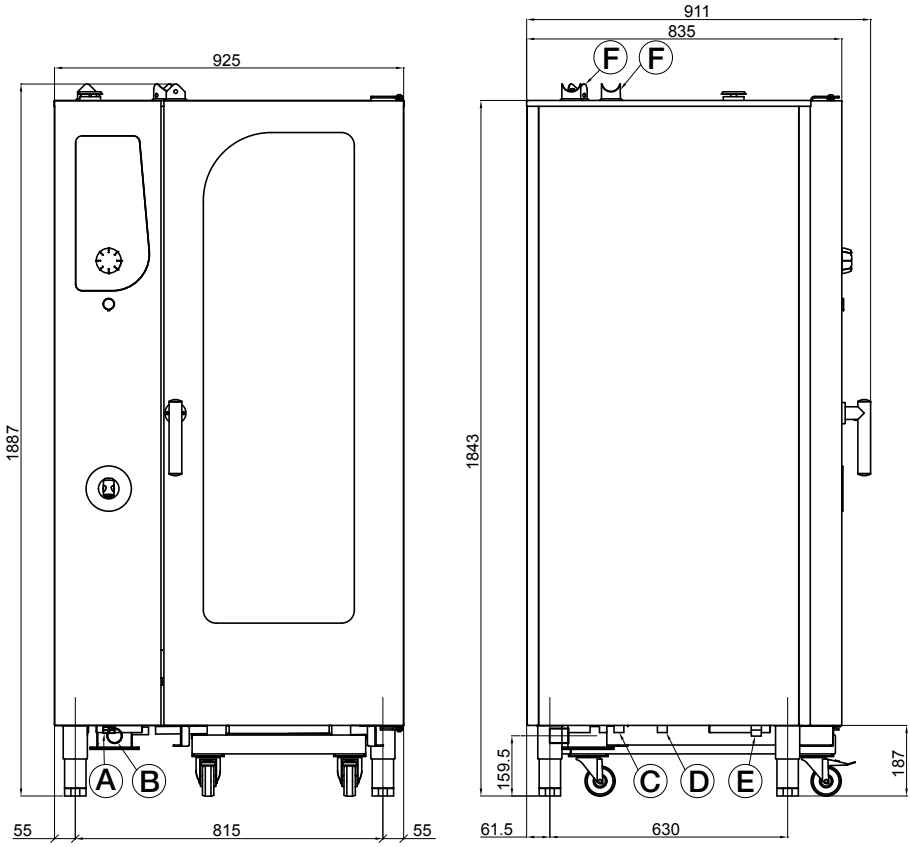
(A) Electric connection

(B) Drain (tube Ø 40)

(C) Unfiltered water inlet (G3/4)

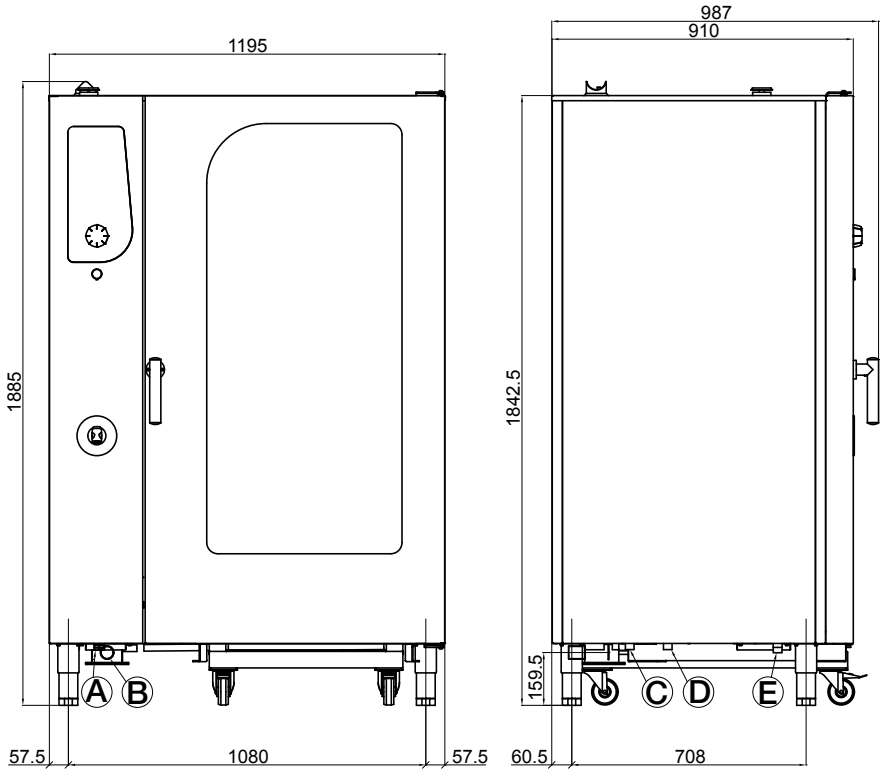
(D) Softened water inlet (G3/4)

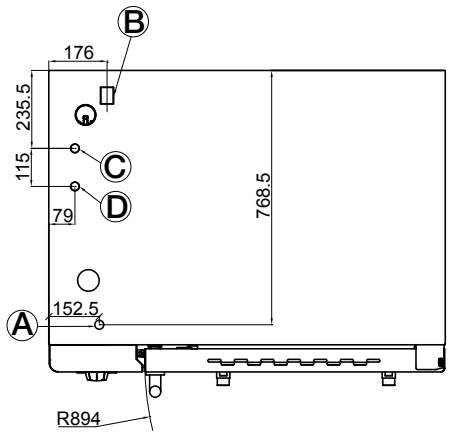
7.8. Mod. SBHG201 / SBTG201



- (A) Electric connection
- (B) Drain (tube Ø 32)
- (C) Unfiltered water inlet (G3/4)
- (D) Softened water inlet (G3/4)
- (E) Gas connection (R 3/4)
- (F) Fumes exhaust

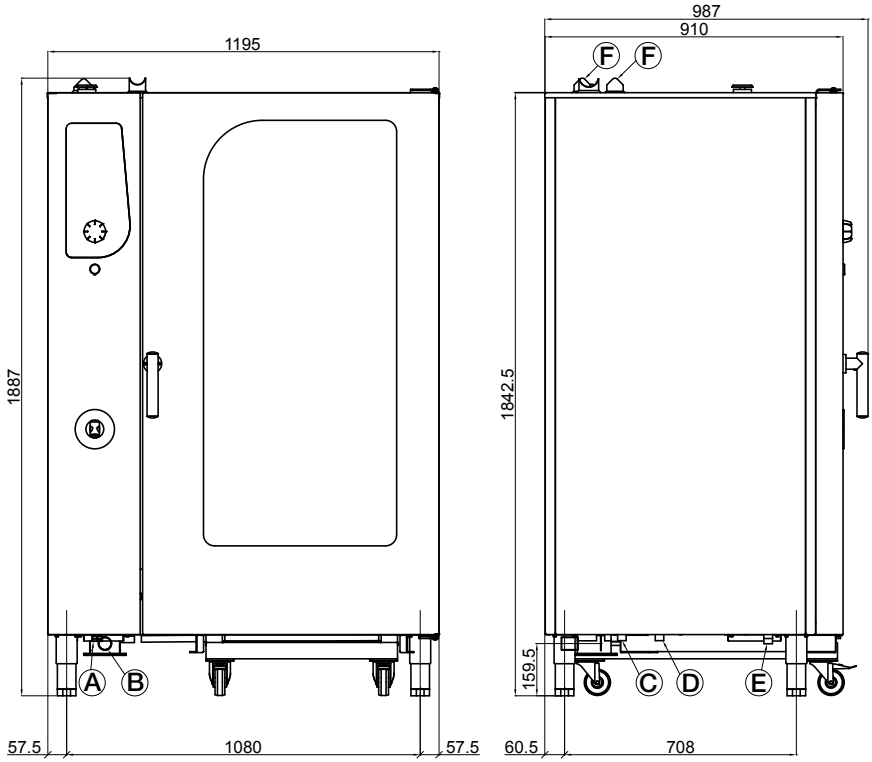
7.9. Mod. SBHE202 / SBTE202

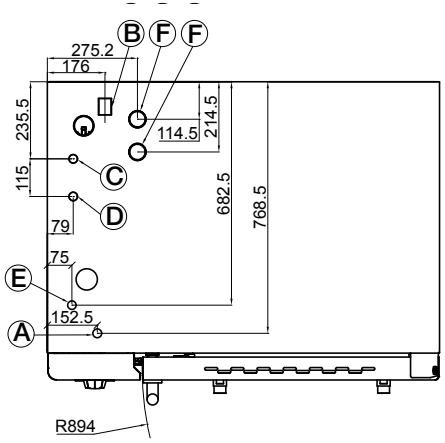




- (A) Electric connection
- (B) Drain (tube Ø 32)
- (C) Unfiltered water inlet (G3/4)
- (D) Softened water inlet (G3/4)
- (E) Gas connection (R 3/4)
- (F) Fumes exhaust

7.10. Mod. SBHG202 / SBTG202





- (A) Electric connection
- (B) Drain (tube Ø 32)
- (C) Unfiltered water inlet (G3/4)
- (D) Softened water inlet (G3/4)
- (E) Gas connection (R 3/4)
- (F) Fumes exhaust

8. Alarms description

In case of alarm the identifying name of the alarm in progress appears on temperature display and on time display.
The following alarms are managed

Name	Description	Actions	SOLUTION
Compartment probe	Compartment probe error	Cooking block, automatic restore.	Replace compartment probe.
Probe core	Core probe error	Manual restore.	Replace core probe.
GAS	Gas burner block	Cooking block, manual restore.	Press manual restore. (encoder button)
GAS 2	Gas second burner block	Cooking block, manual restore.	Press manual restore. (encoder button)
Safety motor	Motor Alarm	Cooking block, automatic re-arm.	If continuous, contact after-sales assistance.
Inverter	Motor Inverter Alarm	Cooking block, automatic re-arm.	If continuous, contact after-sales assistance.
Compartment safety	Compartment thermal safety	Cooking block, manual re-arm.	If continuous, contact after-sales assistance.
PWM	PWM board error (communication timeout or problems on fan speed)	Cooking block.	Contact after-sales assistance.
PWM 2	PWM second board error (communication timeout or problems on fan speed)	Cooking block.	Contact after-sales assistance.
Air Flow	Air capacity on gas burner alarm	Cooking block, manual restore.	Check obstructions to combustion fumes exhaust flue, otherwise contact after-sales assistance.
Air Flow 2	Air capacity on second gas burner alarm	Cooking block, manual restore.	Check obstructions to combustion fumes exhaust flue, otherwise contact after-sales assistance.
Hi temp	Technical compartment temperature too high	Cooking is blocked, automatic restore.	Check oven's perimeter ventilation (louvers) and the correct functioning of the cooling fans of the components.
Lack water	No water for the production of steam	Cooking is blocked, automatic restore.	Check connection to water duct and opening of the shut-off cock.

9. Alarms description

Name	Description	Actions	SOLUTION
Com PWM	PWM board communication error	Cooking block.	Disconnect voltage and power it again. If continuous, contact after-sales assistance.
Com PWM2	PWM2 board communication error	Cooking block.	Disconnect voltage and power it again. If continuous, contact after-sales assistance.
Communi-cation	Main board communication error	Cooking block.	Disconnect voltage and power it again. If continuous, contact after-sales assistance.
No draining	Boiler water has not been correctly drained	Cooking block.	Disconnect voltage and power it again. If continuous, contact after-sales assistance.
Power fail	Electrical power supply interruption	Cooking block.	Press M for 1 second.
Probe 4	Humidity control probe 4 alarm	Cooking block.	Replace humidity probe 4
Probe 5	Humidity control probe 5 alarm	Cooking block.	Replace humidity probe 5

THE MANUFACTURING COMPANY DECLINES EVERY RESPONSIBILITY FOR DAMAGES DUE TO INCORRECT INSTALLATION, TAMPERING WITH THE APPLIANCE, IMPROPER USE, BAD MAINTENANCE, NON COMPLIANCE WITH THE STANDARDS IN FORCE AND NEGLIGENT USE.
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